



6

SERVES/MAKES



COOKING TIME:  
< 30 min



COOKING STYLE:  
Oven

## LANCEWOOD® CREAMY HOT CROSS BUN PUDDING

### INGREDIENTS:

6 hot cross buns  
150 g **LANCEWOOD® Medium Fat Plain Cream Cheese**  
4 white Easter eggs, crushed  
500 ml cream  
4 eggs  
10 ml vanilla essence  
80 ml castor sugar

### To serve:

Mini chocolate eggs

### METHOD:

Preheat the oven to 180°C. Cut open the hot cross buns. Spread a thick layer of cream cheese on the inside and sprinkle with the crushed white Easter eggs. Close the hot cross buns and place in a greased baking tray. Add the cream, eggs, vanilla essence and castor sugar to a mixing bowl and whisk together until well combined. Pour over the hot cross buns. Bake for 25 – 35 minutes, or until the egg mixture has set and the hot cross buns are golden brown. Serve warm with mini chocolate eggs.

### PRODUCTS USED:



Medium Fat Plain Cream  
Cheese

**ENJOY!**