

Bun & Butter Pudding using Macphie Crème Brûlée

Method

- Slice hot cross buns in 4 layers and spread butter on the flat surface of each.
- Arrange buns in layers, buttered-side up in dish.
- Warm Crème Brûlée to give a thinner consistency
- Pour over hot cross buns evenly
- Set aside for 30 minutes
- Bake for 30 minutes at 180°C

