

Hot Cross Bun Pudding with Yoghurt



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Prep time: 15 minutes. Cook time: 55 minutes. Serves: 10



Ingredients

3 Hot Cross buns (with fruit)

2 Eggs, whole

1 cup Milk, full cream

½ tsp Cinnamon, ground

To Serve

240g Greek Yoghurt

2 tsp Honey*

***For children under 12 months, omit the honey as an addition, no substitution required.**

Method

1. Pre-heat the oven to 220° C.
2. Tear the hot cross buns into quarters and layer in medium sized baking dishes.
3. In a separate bowl mix the eggs, milk and cinnamon and stir until well combined.
4. Pour the egg and milk mixture evenly over the hot cross buns.
5. Bake for 15 minutes.
6. Remove from oven and drizzle the honey.

Serve warm with Greek yoghurt, dairy free custards or perhaps even your favourite homemade custard recipe.

Allergen alternatives:

For gluten free, use gluten-free hot cross buns
For dairy free use rice milk, and natural or vanilla coconut yoghurt.
For egg free, use egg replacer or chia eggs.



This recipe provides 1/2 serve of dairy for children and is a good source of grains!

