



MEAT  
AT  
BILLYS

serves  
6

prep time  
15/20mins

cook time  
40/50mins

ingredients  
6

difficulty  
easy

# SALTED CARAMEL HOT CROSS BUN PUDDING

## INGREDIENTS:

- 6 hot cross buns
- 1 x Boutique Sauces Vanilla Bean Salted Caramel Sauce\*
- 6 whole eggs
- 2 cups milk
- 300mls cream
- 30g sugar

## METHOD:

Preheat the oven to 160°C fan forced.

Line a baking tray with baking paper (big enough for the six buns). Pull apart and separate into 6 individual buns. Cut each bun apart & cut them in half (like a burger bun). Place the buns in the tray & add a big dollop of Salted Caramel Sauce in between each bun (like a sandwich).

Whisk eggs, milk, cream & sugar in a bowl until well mixed & then pour over the buns. Let the mixture soak in for 20mins). Cover with foil & cook for 40/50mins or till cooked through so the egg mixture isn't runny.

Take out of the oven & pour the remaining caramel sauce on top of the buns. (We heated the caramel in a microwave for a few seconds, for easy pouring consistency). Serve with a scoop of your favourite ice cream.



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