



## SAUNDERS' MALT EXTRACT

Preparation

20  
MINS

Bake Time

1 HR

Serves

8-10

Difficulty

EASY

# MALTED HOT CROSS BUN PUDDING

Bread and butter pudding has always been a great way to use up leftover stale bread, so this Easter if you don't quite get through your intended intake of hot cross buns, split them in half, spread with malted butter and soak them in a thick custard to bring them back to life.

## INGREDIENTS

### Malted Hot Cross Bun Pudding

- 1/4 cup Saunders' Malt Extract, extra for brushing
- 8 egg yolks
- 265g caster sugar
- 800ml pouring (single) cream
- 3 tsps vanilla bean paste
- 8 hot cross buns

### Saunders' Malt Extract Butter

- 150g salted butter, softened
- 1/4 cup Saunders' Malt Extract

## METHOD

### *To make the Saunders' Malt Extract Butter:*

- 1 Place the butter and Saunders' Malt Extract in an electric mixer beat on low until just combined, increase to high and beat for 3-4 minutes or until light and pale. Set aside.

### *To make the Hot Cross Bun Pudding:*

- 2 Place the Saunders' Malt Extract, egg yolks and sugar in a bowl and whisk until pale. Place cream and vanilla in a saucepan over medium heat. Remove cream mixture from the heat just before it reaches the boil and pour it over the yolk mixture, whisking constantly.
- 3 Return to the saucepan and place over low heat. Stir with a wooden spoon for 8-10 minutes or until slightly thickened and smooth. Strain mixture and set aside to cool completely.
- 4 Preheat oven to 160°C. Using a serrated knife, cut through the buns leaving one side intact. Spread with the malt butter and arrange in a 27cm skillet (2 litre capacity) or baking dish. Pour the custard over the buns and in between. Set aside for 1 hour to soak. Place skillet in a high sided roasting pan and add enough boiling water to come half-way up the sides. Bake for 50 minutes or until custard is just starting to set. Increase heat to 200°C and bake for a further 10-15 minutes or until the surface of the custard is caramelised and golden. Remove from oven, brush the tops of the buns with extra Saunders' Malt Extract and rest for 30 minutes before serving.

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