



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter

# HOT X BUN BREAD AND BUTTER PUDDING

## OVERVIEW

(Repurpose already baked Hot X Buns)

## INGREDIENTS

### Group I

Ingredient	KG
<a href="#">Bakels Delight Imitation Cream</a>	0.350
Milk	0.250
Bakels Vanilla Essence	0.005
Margarine	0.250
Castor Sugar	0.200
<b>Total Weight:</b>	<b>1.055</b>

### Group II

Ingredient	KG
Whole Eggs	0.150
Egg Yolk	0.050
<b>Total Weight:</b>	<b>0.200</b>

## METHOD

1. Place 8 already baked Hot X Buns into a foil pudding tray prepared with Sprink Release Spray or Tingle. Repeat until you have 4 trays filled with 8 Hot X Buns.
2. Place all of the ingredients from Group I into a pot on the stove and heat well until Margarine and Castor Sugar have melted.
3. Add ingredients from Group II and mix well, ensuring not to burn the mixture.
4. Pour 350g of the pudding mixture over the Hot X Buns in each of the trays and leave to soak for 15 minutes.
5. Press the Hot X Buns down to soak up more of the mixture.
6. Brush with egg.
7. Bake at 150°C for 15 – 20 minutes.