

30 minutes

Makes 6

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Ingredients:

- 6 PnP traditional hot cross buns
- 1 large slab (150g) dark chocolate, broken into chunks
- 6 large white braai mallows (or 12 regular white marshmallows)

Method

1. Preheat oven to 160°C (or prepare medium-low coals on the braai).
2. Slice buns open and lightly toast the cut sides in a dry pan or sandwich press.
3. Divide chocolate chunks between buns.
4. Place 1 braai mallow (or 2 regular marshmallows) onto each bun and sandwich closed.
5. Wrap each bun in foil and bake/braai for 10-15 minutes.
6. Serve warm.

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