

Less than 45 minutes (plus chilling time)

Serves 6

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Ingredients

- 1 cup (250ml) freshly brewed coffee
- 3 Tbsp (45ml) sugar
- 3 Tbsp (30ml) coffee liqueur (optional)
- 1½ cups (375ml) cream
- ¾ cups (180ml) castor sugar
- 4 egg yolks
- 1 tsp (5ml) vanilla essence
- 1 cup (250ml) PnP mascarpone, whisked to soften
- ½ packet (3) PnP traditional hot cross buns, halved and cut into thirds
- Cocoa powder, for dusting

Method

1. Combine coffee, sugar and liqueur, if using.
2. Stir until sugar has dissolved. Cool.
3. Whisk cream and ¼ cup (60ml) castor sugar until stiff peaks form. Chill.
4. Bring a medium-sized pot of water to the boil.
5. Place a tight-fitting bowl on top, making sure the base of the bowl does not touch the water.
6. Place yolks and remaining sugar in the bowl and reduce heat to a simmer.
7. Beat with an electric whisk for 8-10 minutes until ribbon stage, or until ribbon stage.
8. Fold egg yolk mixture and vanilla essence into mascarpone in a separate bowl.
9. Fold in chilled cream.
10. Line a 25x15cm loaf tin with clingwrap. Set aside.
11. Dip hot cross bun fingers into coffee syrup, allowing excess to drip back into bowl.
12. Arrange dipped bun fingers in the loaf tin to form a base.

13. Spoon in about one-third of the mascarpone mixture and spread into an even layer.
14. Repeat with remaining hot cross bun fingers and mascarpone mixture to create 2-3 layers.
15. Cover and refrigerate for 5-6 hours, or overnight.
16. Unmould onto a serving plate and dust with cocoa powder.

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