

Less than 1 hour

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Rum and Raisin Whipped Butter



Makes about 2½ cups

Ingredients

- 1 cup (250ml) raisins
- 1 block (500g) butter, softened
- ½ tub (115g) cream cheese, softened
- 2–3 Tbsp (30–35ml) dark rum
- Pinch ground cinnamon
- Pinch salt
- Hot cross buns, waffles, pancakes or flapjacks, for serving

Method

1. Soak raisins for 30 minutes in boiling-hot water, then drain and blitz.
2. Cream butter until light and fluffy.
3. Add cream cheese, rum, blitzed raisins, cinnamon and salt.
4. Mix well.
5. Serve on toasted hot cross buns waffles, pancakes or flapjacks.

Hot Cross Bun French Toast



Serves 3

Ingredients

- 2 eggs, whisked
- ½ cup (125ml) cream
- 2 tubs (115g each) granadilla pulp + extra for drizzling
- Pinch salt

- Pinch cinnamon
- 1 tsp (5ml) vanilla essence
- Butter or oil, for frying
- 1 packet (6) PnP raisin-free hot cross buns, halved

For serving:

- Scented mascarpone (see Cook's note)
- Sliced mango

Method

1. Whisk together eggs, cream, granadilla pulp, salt, cinnamon and vanilla.
2. Heat a knob of butter or glug of oil in a pan over medium heat.
3. Dip half a bun in egg mixture, turning to coat well.
4. Allow excess liquid to drip off.
5. Fry until golden and crisp on both sides, about 5–8 minutes per side.
6. Repeat with remaining buns.
7. Serve topped with scented mascarpone, mango slices and a drizzle of granadilla pulp.

COOK'S NOTE

For scented mascarpone, mix 2-3 Tbsp (30-45ml) icing sugar with 1 tub (250g) mascarpone and 1 tsp (5ml) vanilla essence or paste until smooth.

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