

Less than 45 minutes

Serves 6-8

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Ingredients:

- $\frac{3}{4}$ cup (90g) icing sugar, sifted
- $\frac{1}{2}$ cup (125g) cold butter
- $1\frac{2}{3}$ cups (250g) cake flour
- $\frac{1}{2}$ tsp (3ml) ground ginger
- $\frac{1}{2}$ tsp (3ml) cinnamon
- 1 egg, whisked
- 5 large Granny Smith apples
- 3 Tbsp (45ml) butter
- 3 Tbsp (45ml) golden syrup
- 6 Tbsp (90ml) raisins and/or sultanas
- 1 tsp (5ml) cinnamon
- 2 hot cross buns
- 2 Tbsp (30ml) butter
- Ice cream or whipped cream, for serving

Method

1. Combine icing sugar, butter, cake flour and spice in a food processor and process until mixture resembles breadcrumbs.
2. Add whisked egg while blitzing.
3. Press dough into a ball, wrap in clingfilm and refrigerate until firm.
4. Core and slice apples into 2cm chunks.
5. Heat butter in a pan and cook apples until golden.
6. Add golden syrup, raisins and sultanas and cinnamon and cook until caramelised.
7. Place mixture into a 20cm round dish.
8. Tear hot cross buns into 1cm pieces.

9. Melt butter in the same pan and fry torn buns.
10. Stir half of the buns through apple mixture.
11. Roughly grate cold pastry, combine with remaining buns and scatter over apples.
12. Bake at 180°C for 25-30 minutes or until golden.
13. Serve with ice cream or whipped cream

No food processor? No problem! Simply grate ice cold butter into flour mixture, and rub butter into mixture using your fingertips. Work quickly, you don't want butter to melt!

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