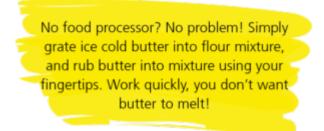
Less than 45 minutes Serves 6-8 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- ³/₄ cup (90g) icing sugar, sifted
- ¹/₂ cup (125g) cold butter
- 1^{2} cups (250g) cake flour
- ¹/₂ tsp (3ml) ground ginger
- 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



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