

Brandy & Cardamom-Spiked Hot Cross Bun Milk Chocolate Pudding

**Gather
& Feast**

By Ashley Alexander

This might just be the best thing you can do with leftover hot cross buns. Baked in a gently spiced custard with brandy and studded with milk chocolate, this pudding is rich, balanced, and ideal for entertaining. A refined take on a classic bread-and-butter pudding, it transforms hot cross buns into something altogether more indulgent. Serve with thick cold cream drizzled over the top or your favourite vanilla ice cream for the ultimate hot-and-cold combination. It's also delicious straight from the fridge the next day.

SERVES 8-10 | **PREP TIME** 20 minutes | **COOK TIME** 40 minutes | **TOTAL TIME** 1 hour

INGREDIENTS

Brandy & Cardamom Custard

- 4 eggs
- 100g caster sugar
- 1 teaspoon vanilla bean paste or vanilla extract
- 1 teaspoon ground cardamom (or substitute with cinnamon)
- 300ml thickened (heavy) cream
- 500ml full-cream milk
- 60ml brandy

Pudding

- 6 hot cross buns, sliced in half, then cut into thirds
- 150g good-quality milk chocolate, roughly chopped
- 2 tablespoons raw sugar, for sprinkling

To Serve

- Thick (pouring) cream or vanilla ice cream

METHOD

1. Preheat your oven to 180°C/350°F.
2. Grease a large 29cm x 20cm baking dish with butter and set aside.
3. In a large mixing bowl, whisk together the eggs, caster sugar, vanilla extract and cardamom until well combined.
4. Add the cream and whisk to combine, followed by the milk. Whisk until smooth.
5. Stir in the brandy.
6. Add the sliced hot cross buns and gently mix, ensuring all pieces are well soaked in the custard.
7. Transfer the mixture to the prepared baking dish. Scatter over the chopped chocolate, gently pressing some pieces into the custard.
8. Sprinkle the top evenly with raw sugar.

9. Place a tray filled with hot water on the lower oven rack. Position the pudding on the rack above (this helps create a gentle steam as it bakes).
10. Bake for 40 minutes, or until the custard is just set but still slightly wobbly in the centre.
11. Remove from the oven and allow to rest for 10 minutes before serving.
12. Serve warm with thick cream poured over the top or a scoop of vanilla ice cream.

NOTES

Alcohol-free option: Substitute the brandy with extra milk or cream.

Spice variation: Cinnamon, mixed spice, or even a pinch of nutmeg work well in place of cardamom.

Chocolate swaps: Dark chocolate adds a richer, less sweet finish if preferred.

Texture tip: Sturdy bakery style hot cross buns work best as they absorb more custard without becoming overly soft, or use day or 2 old hot cross buns.

Make ahead: Assemble the pudding a few hours in advance and refrigerate, then bake when ready.

Storage: Keeps well in the fridge for up to 4 days. Delicious cold or gently reheated.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/brandy-cardamom-spiked-hot-cross-bun-milk-chocolate-pudding>

Let me know if you make the recipe! x **@gatherandfeast**