

## French Toasted Hot Cross Buns with Plums



**Serves 4**

**Prep 10 mins**

**Cooking 20 mins**

**Easy**

### Ingredients

4 hot cross buns  
2 medium eggs  
125ml semi-skimmed milk  
1/2 tsp ground cinnamon  
30g caster sugar  
grated rind of 1/2 orange  
75g unsalted butter  
200g plums  
15g soft brown sugar  
60ml maple syrup

1. Pre-heat the oven to 200C/ Fan 180C/ Gas 6.
2. Cut the plums into quarters, remove the stones and place them in a baking dish. Scatter over the soft brown sugar and dot with 15g of the butter. Bake uncovered in the oven for 15 minutes.
3. Meanwhile, beat the eggs in a bowl, add the cinnamon, orange rind, milk & caster sugar and whisk until combined.
4. Slice the hot cross buns in half. Soak then in the egg mixture for a couple of minutes. Fry them in the remaining butter in batches until golden on both sides. Keep them warm in the oven while you cook the rest.
5. Serve topped with the baked plums and drizzled with the maple syrup