

**USE
IT UP™**

**EAT
ME UP**



HOT CROSS BUN CHURROS



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Prep time



Cook time



Serves

NEED

3 Hot cross buns

60g Melted butter

Pinch salt

5 Tbsp caster sugar

1 Tbsp cinnamon

Chocolate
(we've used 200g of
leftover Easter eggs)

Transform leftover hot cross buns into irresistible churros - these buttery, cinnamon-sugar dusted treats paired with rich chocolate dipping sauce make an indulgent dessert with minimal effort!

HOW

1. Cut hot cross buns into batons and brush generously with melted butter.
2. Bake for 8 minutes until golden and crisp in a airfryer or oven at 170 degrees. Once cooked Roll the hot baked churros in cinnamon sugar mixture.
3. Meanwhile, prepare chocolate sauce by bringing a small amount of water to boil in a pot, then turn off heat. Place crumbled chocolate in a heatproof bowl over the pot (ensure no water touches the chocolate). Stir until completely melted.
4. Serve churros with chocolate dipping sauce.

Chefs Tip: If chocolate sauce hardens, reheat in microwave in 5-second intervals, stirring between each, until smooth again.

A Recipe by



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SAVE MONEY.
SAVE THE PLANET.**