



## **ORANGE & RICOTTA HOT CROSS BUN CAKE**



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Prep time



Cook time



Serves

## NEED

1 Orange  
(zest and juice)

100g Caster sugar

2 ½ Cups ricotta

Chocolate  
(we used leftover  
easter chocolate)

50ml Milk

40g Icing sugar

10 Hot cross buns

100g raisins (optional)

Handful dry apricots  
(optional)

Handfull of unsalted  
nuts (optional)

Transform leftover hot cross buns into a showstopping treat with this no-bake cake! It's incredibly simple to make yet will create a stunning dessert or afternoon tea.

## HOW

1. Juice and zest one orange. Add water to the juice to make 100ml total. Combine with caster sugar in a small pot and simmer for 2 minutes. Remove from heat, stir in the zest, and allow to cool completely.
2. In a mixing bowl, combine ricotta, milk, and icing sugar until smooth. Fold in most of your nuts, dried fruit, and crushed chocolate, reserving some for garnish.
3. Slice hot cross buns horizontally. Place a springform tin (without base) on your serving plate. Arrange bun slices in the tin, brush generously with orange syrup, then spread with ricotta mixture. Continue layering syrup-brushed buns and ricotta until ingredients are used, finishing with ricotta on top. Garnish with reserved nuts, dried fruit, and crushed Easter eggs.
4. Place in the fridge to set for at least 2 hours. Unclip the tin to serve - Enjoy !

A Recipe by



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