



# French Toasted Kytons Hot Cross Buns

Is there a better way to kick off a long weekend than with Kytons Hot Cross Bun French Toast? This recipe was created by Adelady especially for Kytons Bakery.

## INGREDIENTS

- 2 fresh eggs
- 1/2 cup milk
- 2 tbsp thickened cream
- 1 tsp grated orange zest
- 4 Kytons hot cross buns
- splash olive oil

## TO SERVE

- Choc-chip ice cream
- Honey or maple syrup (optional)

**Serves 4**

## METHOD

1. Place eggs, milk, cream and orange zest in a large mixing bowl. Using a fork, whisk until well combined.
2. Slice the hot cross buns in half lengthways and dip each half into the mixture, coating both sides well.
3. Leave in the mixture to soak for 15–20 minutes.
4. Heat a frying pan over medium heat. Add the olive oil and carefully swirl it around to coat the pan evenly.
5. Remove hot cross buns from the mixture, allowing any excess beaten egg to drip off.
6. Cook in batches by placing coated buns on the frying pan and cooking for two minutes each side or until golden brown. Transfer to serving plates.
7. Repeat with remaining oil and hot cross bun halves.
8. To serve, add a spoonful of ice cream, honey or maple syrup and fruit of your choice.