

# Battle Of The Buns!

EASTER AT M&S  
SUNDAY 4 APRIL

## HOW TO PLAY

One recipe is savoury, the other is sweet. Use our award-winning hot cross buns to make these delicious dishes.

With the help of an adult, create your bakes and vote for the tastiest. Which side is going to win - savoury or sweet?

Don't forget to take a picture and share it with us @marksandspencerfoodpr - we would love to see your creations and find out what your favourite is!

Why not try...  
Our award-winning Made Without Wheat and Plant Kitchen vegan buns

# Savoury -vs- Sweet



## SAVOURY HOT CROSS BUN PUDDING

**INGREDIENTS (SERVES 6)**  
M&S chilli and cheese hot cross buns  
Butter  
4 eggs  
1l milk  
50g mature cheddar, plus extra for topping  
Cayenne pepper or paprika  
Salad, to serve

### METHOD

1. Preheat the oven to 200°C / 180°C fan / gas mark 6. Slice and butter the hot cross buns, then arrange in a buttered baking dish.
2. Mix the eggs with the milk then add the cheddar and a pinch of cayenne pepper or paprika.
3. Pour the mixture over the buttered buns, sprinkle with some extra cheese and bake in the oven until golden and bubbling.
4. Serve with a fresh green salad.



## CHOCOLATE HOT CROSS BUN ICE-CREAM SANDWICHES

### INGREDIENTS (SERVES 4)

4 M&S Extremely Chocolatey hot cross buns  
Extremely chocolatey biscuits, to serve  
Vanilla ice cream, to serve  
Belgian chocolate sauce, to serve

### METHOD

1. Cut the buns in half, then lightly toast.
2. Place the biscuits in a sandwich bag, then crush with a rolling pin.
3. Add a scoop of ice cream to the bottom of each bun, then scatter over the biscuit crumb and a drizzle of the chocolate sauce.
4. Sandwich the bun back together and dig in!

