



CREAM BUNS WITH BROWN SUGAR

Quick and easy pudding that is delicious with custard, ice cream or just on its own.

SERVES	8
PREP TIME	60 MINUTES
COOKS IN	60 MINUTES
DIFFICULTY	EASY

INGREDIENTS

- 1 tsp butter or margarine to coat the dish
- 500g brown sugar
- 1 kg bread dough
- 500ml cream

METHOD

FIRST STEP: BUY READY-MADE BREAD DOUGH AT YOUR FAVOURITE OK STORE!

- Preheat the oven to 180 °C.
- Allow dough to rise for 30 minutes.
- Butter or spray the base of any ovenproof dish.
- Sprinkle the sugar over the base of the dish.
- Form the dough into balls the size of your palm.
- Place the dough balls loosely in the dish. Do not pack too tightly together.
- Pour the cream liberally over the dish. Add more cream if you want a richer texture.
- Bake at 180 °C for 1 hour.
- Serve hot!

CHEF'S TIP:

Add cinnamon for an interesting variation.