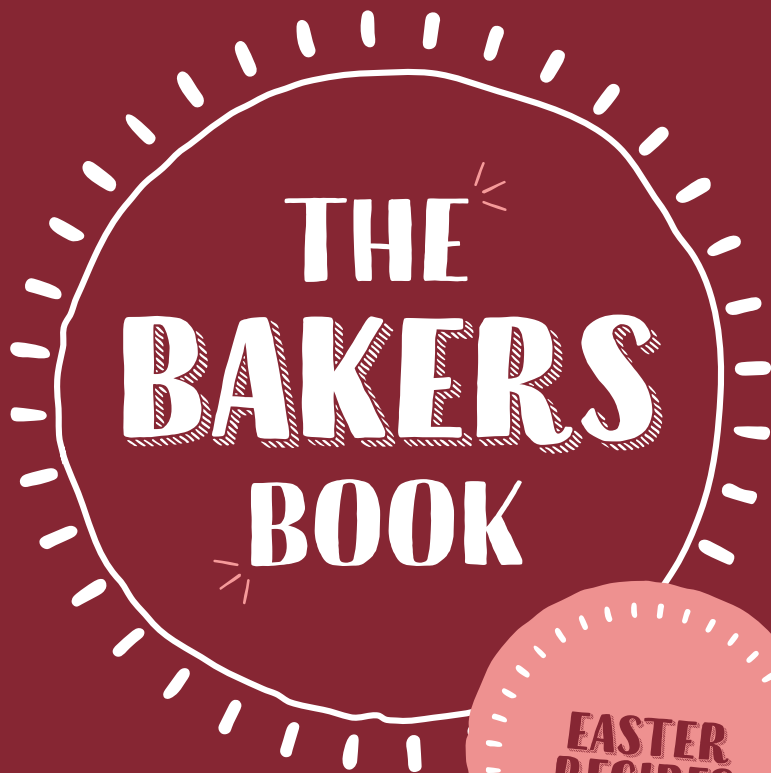


the
Chrissie Swan
show

Bakers Delight



THE
BAKERS
BOOK

**EASTER
RECIPES**



the
Chrissie Swan
show

PROVIDING YOUR FAMILY WITH
REAL RECIPES
WITH
REAL INGREDIENTS
FOR A
REAL DELIGHT

**EASTER HAS NEVER
BEEN EASIER!**

THE BEST EASTER TRADITIONS ARE THE ONES WE CAN EAT.
SO WHY NOT MIX IT UP THIS EASTER AND START A NEW
TASTY TRADITION OF YOUR OWN WITH ONE OF THESE
GREAT FESTIVE RECIPES, PERFECT FOR SHARING.

ENJOY!

THE MENU

HOT CROSS BUN-MISU [← CLICK HERE](#)

EASTER EGG TOASTIE [← CLICK HERE](#)

HOT CROSS BUN PIES [← CLICK HERE](#)

APPLE & CINNAMON [← CLICK HERE](#)
HOT CROSS BUN ICE CREAM

GARLIC HERB ROLLS [← CLICK HERE](#)

APPLE & CINNAMON [← CLICK HERE](#)
HOT CROSS BUN WAFFLES

FEATURING
CHOC CHIP
HOT CROSS
BUNS

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HOT CROSS BUN-MISU

OUR HOT CROSS BUN
TIRAMISU IS A
MOUTH-WATERING
ALTERNATIVE TO A FAN
FAVOURITE DESSERT.

PREP _____ 20 mins + in fridge overnight

SERVES _____ 6-8

COOKING _____ 0 mins

DIFFICULTY _____ Medium

INGREDIENTS

8 **Choc Chip Hot Cross Buns** sliced into halves and 1cm fingers

1 cup espresso coffee, chilled

275ml cream

2/3 cups Kahlua

1/4 cup caster sugar

3 cups mascarpone cream

1/4 cup cocoa powder

1 cup milk chocolate, grated chocolate Easter eggs, to garnish

Coffee beans, to garnish

METHOD

- STEP 1** Place Bakers Delight Choc Chip Hot Cross Bun fingers on a tray and drizzle with chilled espresso coffee. Set aside
- STEP 2** Using an electric mixer beat cream, Kahlua and caster sugar on medium speed for 2-3 minutes, or until soft peaks form. Add mascarpone and beat on low for 30 seconds to combine
- STEP 3** Line the base of a 3 litre trifle bowl with half of the Bakers Delight Choc Chip Hot Cross Bun fingers. Top with half the cream, cocoa powder and grated milk chocolate
- STEP 4** Repeat with remaining Bakers Delight Choc Chip Hot Cross Bun fingers, cream, cocoa powder and grated milk chocolate. Garnish with Easter eggs and coffee beans
- STEP 4** Lightly cover with cling wrap and place in the fridge overnight. Allow to sit for half hour before serving





**FEATURING
SOURDOUGH
VIENNA**

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EASTER EGG

TOASTIE

USE UP ALL YOUR
LEFTOVER EASTER CHOC
WITH THIS SWEET TWIST
ON A TOASTIE!

PREP _____ 5 mins

SERVES _____ 2

COOKING _____ 10 mins

DIFFICULTY _____ Medium

INGREDIENTS

4 toast (thick) slices **Sourdough Vienna**

2 ladyfinger bananas, sliced lengthways

1/4 cup maple syrup

2 eggs, beaten

1/4 cup milk

1 cup leftover Easter eggs, broken into small pieces

Strawberries, to garnish

Maple syrup, to serve

METHOD

STEP 1 Pour maple syrup into a medium sized pan over a low-medium heat. Place bananas into pan and cook for 2-3 minutes or until caramelised. Reduce heat to low and turn bananas. Cook for a further two minutes and remove pan from the heat. Set aside

STEP 2 Spray a large non-stick pan with cooking oil and place over a medium heat. Combine eggs and milk in a large bowl. Working one by one, soak each piece of Bakers Delight Sourdough Vienna thoroughly in egg wash and place in pan. Cook for 2 minutes on one side and turn

STEP 3 Cook for a further 1 minute and reduce heat to low. Arrange banana and chocolate on two pieces of the French toast. Top with remaining piece of toast and place lid on fry pan. Turn heat off and allow to sit for 1-2 minutes or until chocolate is melted

STEP 4 Remove from pan, cut in half and serve immediately with strawberries and maple syrup



> FEATURING <
**APPLE &
CINNAMON HOT
CROSS BUNS**
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HOT CROSS BUN PIE

LOOKING FOR A HOT
CROSS BUN RECIPE
THAT WILL SPICE UP
YOUR EASTER?

PREP _____ 15 mins
SERVES _____ 6
COOKING _____ 5 mins
DIFFICULTY _____ Medium

INGREDIENTS

6 **Apple & Cinnamon Hot Cross Buns**, halved

385g tin apples, strained

75g (1/2 cup) frozen mixed berries

1 tbs vanilla bean paste

1 tbs caster sugar

1 tsp orange zest

1/4 cup caramel sauce

METHOD

- STEP 1** Place apples, berries, vanilla bean paste, caster sugar and orange zest into a medium sized saucepan over a low heat. Gently stir for 3-4 minutes or until sugar is dissolved and mixture combined. Set aside to cool slightly
- STEP 2** Pre-heat pie maker. Using a rolling pin, gently roll each Apple & Cinnamon Hot Cross Bun until large enough to fit into your pie maker moulds
- STEP 3** Place the base of one Hot Cross Bun into the pie maker, add some apple and berry filling and caramel
- STEP 4** Repeat steps until pie maker is full, top each with remaining Hot Cross Bun halves and cook for 3-4 minutes or until golden. Serve immediately





FEATURING
APPLE &
CINNAMON HOT
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APPLE & CINNAMON HOT CROSS BUN ICE CREAM

AFTER AN EASY WAY TO USE
YOUR LEFTOVER HOT CROSS
BUNS? THIS WILL BE A
WINNER FOR THE KIDS....
AND BIG KIDS!

PREP _____ 10 mins + freeze for 2 hours

SERVES _____ 6

COOKING _____ 10 mins

DIFFICULTY _____ Easy

INGREDIENTS

2 Apple & Cinnamon Hot Cross Buns

1 tbsp brown sugar

1 tsp cinnamon

1L vanilla ice cream

METHOD

- STEP 1** Preheat the oven to 180°C. Line a baking tray with baking paper
- STEP 2** Place the Hot Cross Buns into a food processor and blend until fine breadcrumbs have been achieved
- STEP 3** Tip the crumbs onto the baking tray and spread out evenly. Sprinkle over the sugar and cinnamon and bake for 8-10 minutes adjusting them every 2 minutes, until the crumbs are golden brown
- STEP 4** Once the crumbs are cool, scoop the ice cream out into a bowl and add the crumbs, mixing until combined
- STEP 5** Scoop the ice cream back into the ice cream container and freeze for at least 2 hours before serving





» FEATURING «
**WHITE
DINNER ROLLS**
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GARLIC HERB ROLLS

FIGHTS OVER THE LAST PIECE OF GARLIC BREAD ARE A THING OF THE PAST, WITH OUR GARLIC HERB ROLLS!

PREP _____ 10 mins

SERVES _____ 9

COOKING _____ 20 mins

DIFFICULTY _____ Easy

INGREDIENTS

9 White Dinner Rolls

100g butter

3 garlic cloves, crushed

1 tbs chopped flat-leaf parsley

1 1/2 cups (150g) shredded pizza cheese

2 tbs finely grated parmesan

METHOD

- STEP 1** Preheat oven to 180°C. Line a baking tray with baking paper. Split the bread rolls horizontally. Arrange roll bases, side-by-side, on the lined tray
- STEP 2** Place butter, garlic and oil in a small saucepan over medium heat. Cook, stirring, until the butter melts. Remove from heat and stir in the parsley
- STEP 3** Brush the roll bases with half the butter mixture and sprinkle with pizza cheese. Top with roll tops and brush with remaining butter mixture. Sprinkle with parmesan
- STEP 4** Bake for 15 mins until the cheese melts and the rolls are golden. Set aside for 5 mins before serving



» FEATURING «
**APPLE &
CINNAMON HOT
CROSS BUNS**
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APPLE & CINNAMON HOT CROSS BUN WAFFLES

A WAFFLE-Y GOOD
WEEKEND BREKKY YOU
WON'T BE ABLE TO RESIST!

PREP _____ 10 mins

SERVES _____ 4

COOKING _____ 2-3 mins

DIFFICULTY _____ Medium

INGREDIENTS

8 Bakers Delight Apple & Cinnamon Hot Cross Buns

2 tbsp icing sugar

1 Granny Smith apple, peeled and cored

Maple syrup to serve

150g cream cheese

METHOD

- STEP 1** Pre-heat a waffle iron
- STEP 2** Finely dice the apple into small cubes. Add the cream cheese to a bowl along with the icing sugar and apple. Mix well and transfer to a piping bag (or a zip-lock bag with the corner cut off if you do not have a piping bag)
- STEP 3** Put the Hot Cross Buns in the waffle iron and cook for 2-3 minutes or until golden and toasted
- STEP 4** Pierce a hole in the side of the waffles using a small knife and pipe the cream cheese mixture into the centre of each waffle. Serve with maple syrup