

The Original Farmers Market

# Spring Market Meals

APRIL 1-7

NEW RECIPES POSTED WEEKLY ON FARMERSMARKETLA.COM



FARMERS MARKET

"MEET ME AT THIRD & FAIRFAX"

## SHOPPING LIST:

### THEE'S CONTINENTAL PASTRIES:

Hot Cross Buns *SPECIAL PRICE: \$6.95 for half dozen*

### MR. MARCEL GOURMET MARKET:

Eggs, Sugar, Milk, Cream, Butter, Cinnamon, Nutmeg, Vanilla, Brandy

### FARM BOY PRODUCE:

Fresh Fruit Salad



## Hot Cross Bun Bread Pudding

Serves 4-6

Hot Cross Buns are an Easter favorite and make for a scrumptious Easter breakfast or dessert. Thee's Continental Pastries' Hot Cross Buns are delicious, especially as the key ingredient of homemade bread pudding.

- 10 hot cross buns, torn into pieces
- 3 eggs
- 3/4 cup sugar
- 1 cup milk
- 1 cup cream
- 2 tbsp. brandy
- 1/4 cup melted butter
- 2 oz. butter (not melted)
- 1 tbsp. cinnamon-sugar
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 tsp. vanilla

Directions: Grease a 9"x11" casserole dish. Beat eggs until light, gradually adding sugar until thick. Whisk in milk, cream, brandy, melted butter and spices. Place half of Hot Cross Bun pieces in dish. Pour in half of egg mixture. Top with remaining Hot Cross Buns. Pour remaining egg mixture over top, cover and place in refrigerator overnight. Before baking, bring to room temperature (1/2 hour to 1 hour). Dot bread pudding mixture with butter and sprinkle top with cinnamon-sugar. Bake 40-50 minutes at 350 degrees. Before serving, let bread pudding sit for 15 minutes. Serve with a fresh fruit salad for a delectable dessert.

## THE GROCERS OF FARMERS MARKET

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