



## Hot Cross Buns Waffle Toasties

**Servings:** 4

**Prep Time:** 5min

**Cook Time:** 5min

5min

### Ingredients

- 4 hot cross buns
- 2 Tbsp (30ml) butter
- 4 Tbsp (60ml) peanut butter
- 2 bananas, peeled and thinly sliced
- 4 figs, cut into quarters
- 50g pecan nuts, lightly toasted and roughly chopped
- 4 Tbsp (60ml) Maple syrup for drizzling

#### Sweet Version

### Directions

#### To make the hot cross bun waffle:

1. Slice the hot cross bun in half and smear each side with a little butter.
2. Place into a waffle maker and toast until golden brown and crisp.

#### For a sweet option

3. Smear the warm hot cross bun waffle with a heaped teaspoon of peanut butter.
4. Top with a few slices of banana, fresh figs, some toasted pecan nuts and a drizzle of maple syrup.

#### For a savoury option:

5. Smear the hot cross bun waffle with a good helping of cream cheese.
6. Top with smoked salmon, caper berries, thinly sliced red onion and some fresh dill or micro herbs.
7. Season with black pepper and a squeeze of lemon just before serving.

