

3 large pears

40g butter plus extra to butter the buns

60g caster sugar

2 hot cross buns,

Cream or ice cream, to serve

1

Quarter and core the pears, then slice into wedges.

2

Heat 40g butter in a pan, add the pear wedges, sprinkle with caster sugar and cook over a medium heat until they start to caramelise. Turn over and cook for a few more minutes, then divide between 4 plates.

3

Halve 2 hot cross buns, heat another knob of butter in the pan and fry the buns in the pan juices over a medium heat for 2-3 minutes.

4

Add 1 hot cross bun half to each plate and serve with cream or ice cream.