

Bread Pudding using Croissants

Recipe #23

March 2016

Ingredients:

3 eggs
8 egg yolks
5 cups half-and- half
1 ½ cups sugar
1 ½ teaspoon vanilla
6 croissants, preferable
stale
1 cup raisins (optional)

Directions:

Preheat the oven to 350 degrees.

In a medium bowl, whisk together the whole eggs, egg yolks, half-and-half, sugar, and vanilla. Set the custard mixture aside. Slice the croissants in half horizontally. In a 10 by 15 by 2 ½ oval baking dish, distribute the bottoms of the sliced croissants, then add the raisins, then the tops of the croissants, being sure the raisins are between the layers of croissant or they will burn while baking. Pour the custard over the croissants and allow soaking for 10 minutes, pressing down gently.

Place the pan in a large one filled with 1 inch of hot water. Cover the large pan with aluminum foil, tenting the foil so it doesn't touch the pudding. Cut a few holes in the foil to allow steam to escape. Bake for 45 minutes. Uncover and bake for 40-45 minutes more until the pudding puffs up and the custard is set.

Once set, remove from oven and pour just enough sauce(recipe below) to cover the top of the pudding. Return to oven for a few minutes until sauce becomes bubbly. You can serve the extra sauce as a topper or refrigerate and rewarm for another use.

Note: If I don't have any extra croissants, I normally like to use French bread, but sandwich bread, buns or whatever you have will also work.

Vanilla Sauce

Ingredients:

½ cup sugar
½ cup brown sugar
½ cup whipping cream
½ cup butter
1 teaspoon vanilla

Directions:

In small saucepan, combine sugars, whipping cream and butter. Cook over medium heat until mixture boils, stirring occasionally. Remove from heat and add vanilla.

