

# Croissant Bread Pudding



Serves: 12

One of my all-time favorite desserts is bread pudding. I grew eating my grandmothers bread pudding. Here is my version of this humble dessert using the buttery croissant instead of cubed bread. Adding chocolate chips is optional but recommended as it makes this dessert a truly decadent dessert. Serve it drizzled with Crème Anglaise or a scoop of vanilla ice cream.

Prep Time: 15 minutes

Cook Time: 1 hour

## Ingredients:

10	large egg yolks
2 cups	whole milk
2 cups	heavy cream
1 1/2 cups	sugar
1/3 cup	vanilla bourbon
2 teaspoons	vanilla extract
1 1/2 teaspoons	salt

1 1/2 teaspoons	nutmeg, freshly grated
12	two day old chocolate croissants, cubed into 1-inch pieces
1 (11-ounce) package	semi-sweet chocolate chips, optional but recommended

## Directions:

1. Butter a 9-inch x 9-inch baking dish and set aside.
2. In a large mixing bowl, whisk together the egg yolks, milk, cream, sugar, bourbon, vanilla, salt, and nutmeg until combined.
3. Add croissant pieces to the bowl and stir everything together. Make sure all of the bread pieces are moistened.
4. Allow to soak for 30 minutes to absorb most of the liquid.
5. Add chocolate chips (if using) to the bread mixture stirring to combine.
6. Pour into your buttered baking dish.
7. Bake in a pre-heated 375° F. oven for 1 hour or until the pudding has set and a toothpick inserted in the center comes out clean. If the bread starts to brown too much, loosely cover the baking dish with foil.
8. Serve warm or at room temperature with a little Crème Anglaise or vanilla ice cream.