

## Croissant Bread Pudding



Level: Easy

Prep Time: 30 minutes

Serves: About 24

Cooking Time: 1 hour 15 minutes

7 regular-sized croissants (not mini-croissants)

1½ quarts heavy whipping cream

1½ cups white granulated sugar

3 large eggs

3 egg yolks

1 Tbsp. pure vanilla extract



Preheat oven to 325°.

Cut croissants into 1½-inch cubes and evenly place in a 9x13 pan.

In a large mixing bowl, whisk the heavy whipping cream, sugar, eggs, egg yolks, and vanilla until smooth and all the ingredients are combined. Set aside  $\frac{3}{4}$  cup of this mixture to make the crème anglaise topping. Evenly pour the rest of the egg mixture over the croissants. With a spatula, press down on the croissants so it absorbs the mixture. Let the croissants sit in the mixture for about 15 minutes, periodically pressing down with the spatula. Bake for 1 hour and 15 minutes. Cool on a wire rack. Serve warm or cover with foil and refrigerate overnight. Drizzle with crème anglaise topping.

*To make crème anglaise topping:* In a double boiler, heat the  $\frac{3}{4}$  cup mixture that was set aside earlier. With a whisk, stir consistently for 30 minutes until mixture thickens. Immediately place the bowl containing the mixture into an ice bath. The mixture will continue to thicken in the ice bath. Place a sheet of plastic wrap directly onto the crème anglaise and refrigerate if not serving immediately.