

## Cranberry Pineapple Pecan Croissant Loaf



Level: Easy

Prep Time: 30 minutes

Serves: About 16

Cooking & Cooling Time: 50 to 55 minutes, and overnight

- 4 regular-sized croissants (not mini-croissants)
- 2 cups fresh cranberries; rinsed, drained, & patted dry
- 1½ (8 oz.) bricks cream cheese (or 12 oz.), softened
- 1 cup white granulated sugar
- 3 large eggs
- 1 tsp. pure vanilla extract
- Pinch of ground cinnamon
- 1 cup heavy whipping cream
- 1 (8.25 oz.) can crushed pineapple in heavy syrup; liquid drained
- ½ cup coarsely chopped pecans
- Turbinado sugar, to sprinkle on top



Preheat oven to 350°. Line two 8x4½-inch loaf pans entirely with parchment paper or grease bottom and sides with unsalted butter. Set aside.

Cut croissants into 1½-inch cubes and place in a large bowl. Add fresh cranberries. Set aside.

In another large mixing bowl, using a hand mixer, beat the cream cheese and sugar until well blended. Add eggs, vanilla, and cinnamon, and beat until combined. Gradually add the heavy whipping cream and continue mixing until smooth and creamy. (The hand mixer doesn't reach all the cream cheese sitting on the bottom and sides of the bowl, so I like to scrape the bowl with a large silicone spatula to loosen it, then beat the mixture with the hand mixer one last time to combine until smooth.) Pour cream mixture over the croissants and cranberries. Mix well, and let stand for 20 minutes, allowing cream to soak into croissants. Squeeze any remaining liquid from the crushed pineapple, and break up pineapple with your fingers as you add it to the croissant mixture. Add the chopped pecans. Stir to combine all ingredients. Divide mixture evenly between the two loaf pans. Generously sprinkle tops with turbinado sugar. Bake for 50 to 55 minutes, until the center is set and the tops are golden brown. Cool on a wire rack. Serve warm or for best results, cover with foil and refrigerate overnight (chilling the loaf also makes it easier to slice).

\*Recipe adapted from Vie de France "Cranberry Nut Croissant Loaf", *Costco Connection*, December 2016.