

Caramel Croissant Pudding

Ingredients

- 2 Croissants (stale, coarsely torn)
- 1/2 c Sugar
- 2 T Water
- 1 c Heavy Cream
- 1/2 c Milk
- 2 T Bourbon
- 2 Eggs (beaten)
- 1 T Powdered Sugar
- 1/4 t Vanilla Extract

Instructions

- 1.Preheat the oven to 350°. Spray a 1-quart shallow baking dish with cooking spray and arrange the croissant pieces in the dish.
- 2.In a small saucepan, stir the sugar and water over moderately high heat until the sugar dissolves; wash down any crystals on the sides with a wet pastry brush. Cook without stirring until a medium amber caramel forms, about 5 minutes.
- 3.Immediately remove from the heat and stir in the 1/2 cup cream, milk and bourbon. Cook over low heat just until any hardened caramel dissolves.
- 4.In a bowl, whisk the eggs. Gradually whisk in the hot caramel. Strain the mixture through a fine sieve. Pour over the croissants and let stand for 10 minutes, pressing the croissants to keep them

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submerged.

5. Bake the pudding in the center of the oven for 20 minutes, until puffed and golden. Let cool for 10 minutes.

6. Meanwhile to a standing mixer add 1/2 cup cream, powdered sugar and vanilla. Whip until stiff peaks form.

7. Serve bread pudding warm with a dollop of whipped cream on top.