

Almond Croissant Bread Pudding

Ingredients

6 Croissants (large, dried overnight)
6 1/2 T Unsalted Butter (softened)
5 Egg (room temperature)
1 c Almond Flour (super-fine)
3/4 c Sugar (plus 3 tablespoons)
2 t Almond Extract
2 t Vanilla Extract
1/4 t Salt (plus 1 pinch)
1 c Milk
1 c Heavy Whipping Cream
3 T Turbinado Sugar
1/4 c Almonds (sliced)
2 T Powdered Sugar

Instructions

1. Spray an 8" square baking pan with cooking spray then cover with parchment paper. Set aside.
2. In a medium bowl add 5 tablespoons butter, 1 egg, almond flour, 1/2 cup sugar, almond extract, 1 teaspoon vanilla extract, and 1/4 teaspoon salt. Mix with a wooden spoon until combined well.
3. Slice each of the croissants in half. Spread 1 1/2 tablespoons almond paste in between the croissant then cover with the top. Cut into 6 large cubes and repeat with the rest of the croissants. Place into prepared baking pan. Spread almond paste over the top.
4. In a medium pot add milk, heavy cream, 1 1/2 tablespoons butter, 1/4 cup plus 3 tablespoons sugar, pinch of salt, and 1 teaspoon vanilla and turn the heat to medium low. Whisk to combine

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until butter is melted.

5. Add the eggs and whisk until fully incorporated, take the pot off the heat immediately. Preheat oven to 350 degrees.

6. Place a sieve over the baking pan and pour the custard all over the croissants. Gently press down the croissants. Top with the turbinado sugar and sliced almonds. Let it sit for 15 minutes.

7. Bake for 35-45 minutes until the top is golden and set, but still slightly wobbly when shaken. Remove from oven and let it sit for at least 10 minutes. Dust with powdered sugar and serve warm with vanilla ice cream.