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CHOCOLATE CROISSANT BREAD PUDDING

Author: Isabella Baute Total Time: 80 minutes Yield: 9 servings Diet: Vegetarian

Chocolate croissant bread pudding combines buttery pastry pieces, chocolate chips, and a vanilla custard.



INGREDIENTS

SCALE

- 6 large croissants (preferably day-old, cut into chunks)
- 1 cup semi-sweet chocolate chips
- 4 large eggs
- 2 cups heavy cream
- 1 cup whole milk
- 3/4 cup granulated sugar
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon (optional)
- Pinch of salt
- Powdered sugar (for dusting, optional)

INSTRUCTIONS

1. Preheat your oven to 350°F (175°C). Grease a 9×13 inch baking dish.
2. Cut the croissants into bite-sized chunks and place them in the prepared baking dish. Sprinkle the chocolate chips evenly over the croissant pieces.
3. In a large mixing bowl, whisk together the eggs, heavy cream, whole milk, granulated sugar, vanilla extract, ground cinnamon (if using), and a pinch of salt until well combined.
4. Pour the custard mixture over the croissant chunks, ensuring they are all soaked. Gently press down the croissants to help them absorb the custard.
5. Allow the mixture to sit for about 15 minutes to soak up the custard before baking.
6. Bake in the preheated oven for 45-50 minutes, or until the top is golden brown and a knife inserted into the center comes out clean.
7. Remove the chocolate croissant bread pudding from the oven and let cool for a few minutes.

NOTES

Refrigerate cooled leftovers within two hours and use within 3-4 days. Reheat a covered portion until hot throughout.

NUTRITION

Serving Size: 1 serving *Calories:* 350 *Sugar:* 15g *Sodium:* Not specified *Fat:* 22g

Saturated Fat: Not specified *Unsaturated Fat:* Not specified *Trans Fat:* Not specified *Carbohydrates:* 36g

Fiber: 1g *Protein:* 7g *Cholesterol:* Not specified

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