



Savory Croissant Bread Pudding

Light and airy croissant bread pudding that's assembled the night before and baked in the morning. Start with the basic recipe, add your favorite flavors to make it your own.



Makes 2, 4 or 6 servings

	2 servings	4 servings	6 servings
Croissants, cut in 1" pieces	6 oz	12 oz	18 oz
Large eggs	1	2	3
Milk	1/2 cup	1 cup	1 1/2 cups
Butter for baking dishes			
Baking Dish	2 10-oz ramekins	8x8 baking dish	9x13 baking dish

Make It Your Own

Use what's already in your fridge in quantities that feel right (don't over-stuff or the baking dishes will overflow while baking). Mix and match your favorite flavors.

- **Meats** – Ham, cooked and crumbled bacon, smoked sausage, breakfast sausage
- **Cheese** – Cheddar, Swiss, Gouda, habanero mango (one of our favorites), shredded or in small, thin slices
- **Onions** – Green or sautéed yellow
- **Herbs** – Dried thyme or fresh, finely chopped rosemary
- **Extras** – Garlic powder, a few drops of sriracha, a little bit of Dijon mustard
- **Salt & Pepper**

Directions

1. Butter the ramekins and add the croissant pieces.
2. Add the meat, cheese, and onions (if using) to the croissants and gently mix.
3. Whisk together the egg, milk, and any herbs, extras, and S&P.
4. Pour the custard evenly over the croissants. Gently mix the croissants into the custard so everything gets moistened.
5. Cover and refrigerate overnight.
6. The next morning, remove the ramekins from the refrigerator about **30 minutes before baking**.
7. Heat the oven to **350°F**.
8. Bake uncovered until puffed and set. The center should reach **160°F**. Individual ramekins generally take about **45 to 50 minutes**. Set the timer for 45 minutes and check every 5 minutes after that.
9. Let rest about **10 minutes** before serving.

Sauces & Finishes

These are ideas, not rules. Use what sounds good with the fruit you've chosen.

- **Dijon Cream** – Warm cream with Dijon mustard and salt and pepper to taste. Cook until slightly thickened, then spoon or drizzle over the bread pudding.
- **Hot Honey** – Use your favorite hot honey, or you can make homemade hot honey in 10 minutes by simmering and then straining honey, red pepper flakes, and apple cider vinegar. Serve it on the side or drizzle it over the top.
- **Fresh Finish** – Chopped tomatoes and parsley are an easy way to finish a savory bread pudding after baking.