



Sweet 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 fruit and 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
Sugar	50 g	100 g	150 g
Vanilla	1/2 tsp	1 tsp	1 1/2 tsp
Butter for baking dishes			
Baking Dish	2 10-oz ramekins	8x8 baking dish	9x13 baking dish

Make It Your Own

- **Strawberry, Peach, or Blueberry**
 - Add about **75 g fruit for 2 servings, 150 g for 4 or 225 g for 6.**
 - Fresh or frozen fruit works. If frozen fruit releases a lot of juice as it thaws, drain it and count that juice as part of the milk in the recipe.
 - If peaches are a little dry or lacking in flavor, toss them with some of the sugar you've already measured for the bread pudding and let them sit for 15 minutes before assembling. Don't add extra sugar.
 - Add dollops of Lemon Curd for an added tart bite, or a bit of cinnamon for warmth.
- **Pumpkin**
 - Add about **75 g pumpkin puree for 2 servings, 150 g for 4 or 225 g for 6.**
 - Season with 1/4 tsp pumpkin pie spice and a pinch of nutmeg for every two servings
 - Leftover canned pumpkin freezes exceptionally well. Portion it before freezing and you'll have it ready for another winter comfort breakfast.

Directions

1. Butter the ramekins and add the croissant pieces.
2. Whisk together the egg, milk, sugar and vanilla. If you're making a variation, add the fruit or pumpkin as you assemble the ramekins.
3. Pour the custard evenly over the croissants. Gently mix the croissants into the custard so everything gets moistened.
4. Cover and refrigerate overnight.
5. The next morning, remove the ramekins from the refrigerator about **30 minutes before baking.**
6. Heat the oven to **350°F.**
7. 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.
8. Let rest about **10 minutes** before serving.

Toppings & Finishes

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

- **Pecan Streusel:** Sprinkle over the bread pudding before baking, using as much as you like. See the blog post for our Pecan Streusel recipe.
- **Simple Glaze:** Stir powdered sugar with just enough milk, cream or fruit/lemon juice to make the consistency you want. Drizzle over the baked bread pudding.
- **Yogurt Sauce:** Stir plain yogurt with a little juice, maple syrup or another flavor that complements your fruit. Make it to taste.
- **Fresh Fruit or Cream:** Sometimes that's all it needs.
- Don't stop with these combinations. Try different fruits, toppings and flavors, or use whatever needs to be used in the refrigerator. Once you know the basic recipe, that's half the fun.