




Bread Pudding

 Feb 21, 2023

Ingredients

Stale croissants and bread ends, kept and frozen in zip lock bags

9 whole eggs

2 cups heavy cream or half and half

2 cups milk

1 tsp cinnamon

Dash of nutmeg

Generous pinch of sea salt

1 tsp vanilla extract

Instructions

Pull apart bread and croissant into pieces. Place in a baking dish, sprayed with cooking release spray. Let them dry out for a few hours.

Mix all wet ingredients together. Pour over torn bread in the baking pan and fluff with a fork to coat all pieces. Let soak in for an hour before baking.

Preheat oven to 375. Cover baking pan with bread mixture with aluminum foil and bake for one hour or until custard is set.

Serve with Maple Syrup, Whipped cream and bacon bits if desired. Enjoy!

