

Croissant Bread Pudding

10 c. croissants, cut into 1" pieces
2 c. milk
1 c. heavy cream
1 c. sugar
3 eggs
1 c. Sweet and Saucy caramel (flavor of your choice), slightly warmed
3 tsp. vanilla
1 tsp. cinnamon

1. Grease or spray a 9x13" pan and sprinkle croissant pieces into bottom of pan evenly.
2. Mix all remaining ingredients well in a bowl ensuring eggs are thoroughly beaten. Pour all over croissant pieces, and press the bread down slightly to soak.
3. Cover with foil and refrigerate for at least 1 hour.
4. Preheat oven to 350, and bake bread pudding 35-40 minutes until browned and set.
5. Serve warm or at room temperature with Sweet and Saucy Frank's whiskey caramel (or flavor of your choice.)

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