



WHATSHATE



Croissant Bread Pudding

READY IN



110 min.

SERVINGS



10

CALORIES



528 kcal

DESSERT

Ingredients

- ☐ 6 croissants stale
- ☐ 8 extra large egg yolks
- ☐ 5 cups half-and-half
- ☐ 1 cup raisins
- ☐ 1.5 cups sugar
- ☐ 1.5 teaspoons vanilla extract pure
- ☐ 3 extra large eggs whole

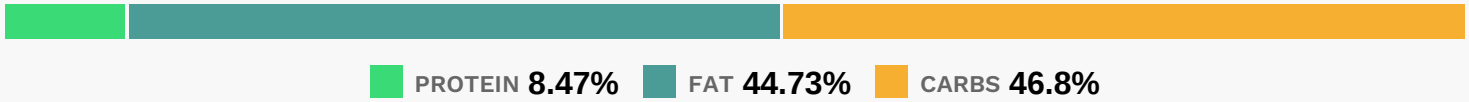
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ In a medium bowl, whisk together the whole eggs, egg yolks, half-and-half, sugar, and vanilla. Set the custard mixture aside. Slice the croissants in half horizontally. In a 10 x 15 x 2 1/2-inch oval baking dish, distribute the bottoms of the sliced croissants, then add the raisins, then the tops of the croissants (brown side up), being sure the raisins are between the layers of croissants or they will burn while baking.
- ☐ Pour the custard over the croissants and allow to soak for 10 minutes, pressing down gently.
- ☐ Place the pan in a larger one filled with an inch of hot water. Cover the larger pan with aluminum foil, tenting the foil so it doesn't touch the pudding.
- ☐ Cut a few holes in the foil to allow steam to escape.
- ☐ Bake for 45 minutes. Uncover and bake for 40 to 45 more minutes or until the pudding puffs up and the custard is set.
- ☐ Remove from the oven and cool slightly.
- ☐ Serve warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:19.59, Glycemic Load:36.95, Inflammation Score:-5, Nutrition Score:11.91739138313%

Nutrients (% of daily need)

Calories: 527.9kcal (26.4%), Fat: 26.69g (41.05%), Saturated Fat: 14.43g (90.22%), Carbohydrates: 62.84g (20.95%), Net Carbohydrates: 60.96g (22.17%), Sugar: 39.02g (43.36%), Cholesterol: 283.28mg (94.43%), Sodium: 240.32mg (10.45%), Alcohol: 0.21g (100%), Alcohol %: 0.11% (100%), Protein: 11.36g (22.73%), Selenium: 25.12µg (35.89%), Vitamin B2: 0.5mg (29.57%), Phosphorus: 251.2mg (25.12%), Vitamin A: 981.16IU (19.62%), Calcium: 174.53mg (17.45%), Folate: 63.08µg (15.77%), Vitamin B1: 0.22mg (14.49%), Vitamin B5: 1.34mg (13.39%), Vitamin B12: 0.71µg (11.92%), Potassium: 360.07mg (10.29%), Iron: 1.83mg (10.18%), Vitamin B6: 0.19mg (9.34%), Zinc: 1.31mg (8.71%), Manganese: 0.17mg (8.4%), Vitamin E: 1.14mg (7.58%), Fiber: 1.88g (7.5%), Vitamin D: 1.11µg (7.42%), Magnesium: 24.73mg (6.18%), Copper: 0.11mg (5.39%), Vitamin B3: 1.06mg (5.31%), Vitamin C: 1.94mg (2.35%), Vitamin K: 2.34µg (2.23%)