



Alec: Food Network's Chocolate Croissant Bread Pudding

I'm usually much more of a savory (over sweet) kind of person, but for some reason during the holiday season my sweet tooth kicks in. This bread pudding recipe is not healthy...but it's darn tasty!

Ingredients:

1. 1 stick unsalted butter
2. 1 cup sugar
3. 1 1/2 teaspoons ground cinnamon
4. 1 teaspoon vanilla extract
5. 5 large eggs, lightly beaten
6. 2 1/2 cups heavy cream
7. 12 croissants
8. 3/4 cup bittersweet chocolate, roughly chopped small

Instructions:

1. In a food processor, combine butter and sugar until well blended. Add cinnamon, vanilla, and pulse to combine.
2. While the processor is running, crack 5 eggs into the mixture. Turn off the mixer and scrape down the sides. Add the heavy cream and pulse to combine.
3. Lightly butter a 9 by 13-inch baking dish. Break up the croissants into 1-inch pieces and layer in the pan. Scatter the raisins and shaved bittersweet chocolate over the top, and gently mix to incorporate. Pour the egg mixture over the croissants; soak for 8 to 10 minutes. You will need to push croissant pieces down during this time to ensure even coverage by egg mixture.
4. Cover with foil and bake for 35 minutes. Remove foil and bake for an additional 10 minutes to brown the top. The croissant bread pudding is done when the custard is set, but still soft. Allow to cool. Serve with the Bourbon Ice Cream Sauce.