

# Chocolate Croissant Pudding

JANUARY

## Easy to make

*I love a fresh croissant, but if I have some that are a bit past their best, I will use them; in fact, one- or two-day-old croissants are best for this recipe as they absorb more of the liquid.*



Serves: 4   Preparation time: 15 mins   Soaking time: 30 mins   Baking & Resting: time: 50 mins

## You will need

3 Croissants, preferably 1 to 2 days old  
100g Chocolate spread (Nutella style or other similar chocolate spread)  
40g Nuts roughly chopped (walnuts, hazelnuts, almonds or pecans)  
3 Medium Eggs  
250ml Double cream  
1 teaspoon vanilla extract  
Pinch salt  
80g Castor sugar



## Aud's Tips

If you are making this for a special occasion, it is nice to glaze it when it comes out of the oven; it gives it a nice shine. Heat together a spoonful of apricot jam and a splash of water to a thin consistency which you can brush over the top while the pudding is still warm.

I came across this recipe on the inspiredtaste website, it is so delicious i haven't needed to change it much at all, but then i love anything based on bread and butter pudding!!

## Method

- Heat the oven to 180°C and lightly butter a baking dish approx 25cm x 15cm.
- Slice the croissants horizontally and spread with the chocolate spread, sandwich them back together and cut each croissant into 4 or 5 chunks and place in the dish, and sprinkle with your chosen nuts.
- Whisk together the cream, vanilla, salt and sugar and pour over the croissants, pressing them down so they all get some egg mixture over the top of them.
- Allow to stand for 30 minutes for the croissants to absorb as much liquid as possible.
- Cover with foil and bake for 30 minutes, remove the foil turn down the oven to 150°C and bake for a further 10 minutes or until the dish is golden brown. A slight wobble in the middle is fine.
- Allow to stand for 10 minutes and serve with ice cream or fresh pouring cream.