



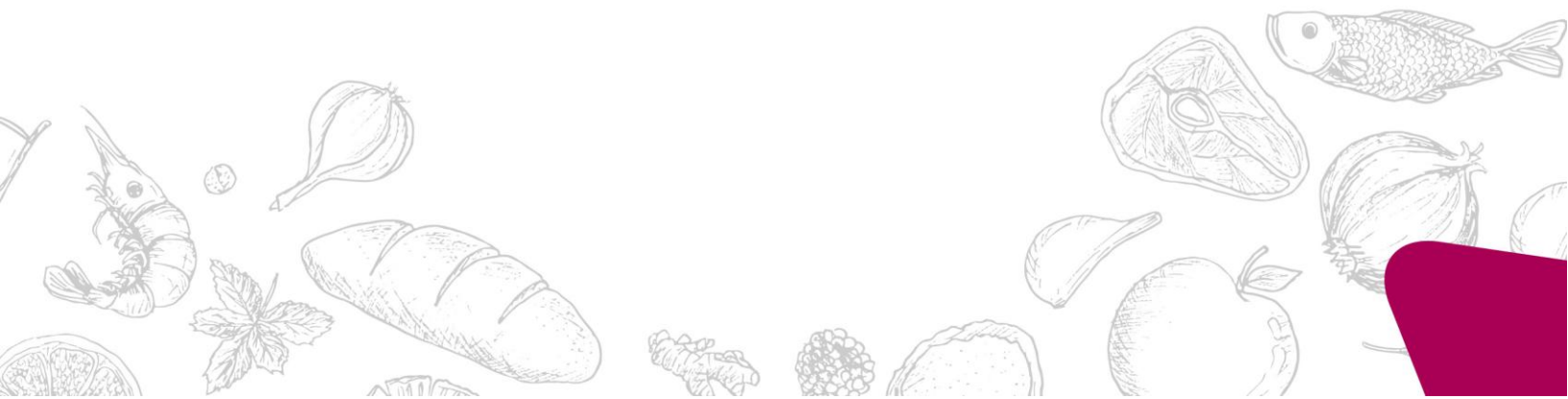
White Chocolate Bread Pudding

Ingredient List:

- 7 large eggs
- 1 qt. half and half
- 8 oz. white chocolate, chopped into chunks
- 6-8 day old croissants cut into 1-inch cubes
- 4 oz. butter (2 melted, 2 cold)
- 6 ½ oz. granulated sugar
- 1 Tbsp. vanilla extract

RECIPE INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Butter a 9×13" pan using real butter.
3. Place cut croissant pieces in the pan, covering the bottom.
4. Drizzle 2 oz. of melted butter evenly over the croissant pieces.
5. Cook in oven until brown – approximately four minutes.
6. Remove from oven.
7. Warm 1 quart of half and half—make sure not to boil!
8. Pour warm half and half over 4 oz. white chocolate in a bowl. Whisk until smooth.
9. Thoroughly stir 6 ½ oz. of granulated sugar.
10. Add 1 Tbsp. of vanilla extract. Whisk in eggs.
11. Pour the white chocolate mixture over the croissant pieces.
12. Allow to soak for 10 minutes.
13. Shave the remaining 4 oz. of white chocolate and stir into the mixture.
14. Dot top with 2 oz. of cold butter.
15. Cover with foil.
16. Bake in a bain-marie (double boiler) at 350°F for 1 hour.





Two Optional Sauces

Bailey's Irish Cream Sauce

Ingredient List:

- 8 oz. heavy cream
- 2 oz. Bailey's Irish Cream
- 8 oz. white chocolate, chopped

Recipe Instructions:

1. Boil 8 oz. of heavy cream.
2. Pour over chopped white chocolate. Stir until smooth.
3. Stir in 2 oz. of Bailey's Irish Cream.

Rum Caramel Sauce

Ingredient List:

- 4 oz. granulated sugar
- 4 oz. heavy cream at room temperature
- 1Tbsp. cold butter, cut up
- 1 tsp. vanilla extract
- 1 tsp. white rum

Recipe Instructions:

1. Cook 4 oz. granulated sugar in a dry pan on the stove over high heat until it begins to brown to a caramel color.
2. Add 4 oz. of heavy cream. Stir until smooth.
3. Add butter pieces. Stir until smooth.
4. Add 1 tsp. vanilla extract and 1 tsp. of white rum.

