



Maple croissant pudding



- 4 dry Au Pain Doré croissants diced
- 2 cups of cream
- 1/3 cup of Maple syrup
- 2 beaten eggs
- Bananas or berries and Maple sugar (for topping)

Preparation :

- In a small saucepan, heat the cream over medium-low heat.
- Lay the cubes of croissants in an 8in (20cm) oven pan. Add the maple syrup and half of the beaten eggs alternating with the warm cream. Mix. Pour the rest of beaten eggs and mix lightly.
- Bake in the oven at 375F (190C) during 35 minutes or until the top is golden (if needed, cover with an aluminium paper to prevent from burning)
- Sprinkle with maple sugar, and add pieces of fruit if desired
- Serve warm with a dash of maple syrup

And that's it, BON APPÉTIT !