



## CROISSANT BREAD AND BUTTER PUDDING

 Prep Time: 25 min

 Bake Time: 15 min

 Serves: 12

 Difficulty: Medium

### Ingredients

12	Stale Rich's® 60g Or 80g ReadiBake® Croissants
1 L	Tres Riches® Syrup
6	Eggs
1	Lemon, zest and juice
100 g	Dried cranberries
½ Cup	Brown sugar

### Method

1. Cut each croissant into four pieces. Place all the croissant middles in the bottom of a baking dish. Sprinkle this layer with half the dried cranberries and half of the lemon zest.
2. Arrange all the croissants ends on top of the first layer as seen in the photograph.
3. Press the croissants down a bit, this will prevent the pudding from rising over the top of the baking dish. Sprinkle with the remaining lemon zest and dried cranberries.
4. Mix the eggs, lemon juice and Tres Riches® Syrup until combined and pour it over the croissants.
5. Allow this to stand for 15mins before baking.
6. Sprinkle with the brown sugar.
7. Bake at 160°C for 20 – 25 minutes until the top is golden brown and crunchy.

Infinite Possibilities. **One Family.**

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