



Egnog Croissant Bread Pudding

Recipe By SCOTT CULPEPPER

MAKES: 6

PUDDING:

- ☐ 6 lg croissants, cut into bite-sized pieces and dried
- ☐ 2 cups eggnog
- ☐ 1 cup heavy cream
- ☐ 4 lg eggs
- ☐ ½ cup granulated sugar

- ☐ ¼ cup brown sugar (light or dark)
- ☐ 1 tsp vanilla extract
- ☐ ½ tsp ground nutmeg
- ☐ ½ tsp ground cinnamon
- ☐ pinch of salt
- ☐ ½ cup chopped pecans

TOPPING:

- ☐ 2 tbsp butter, cut into small cubes
- ☐ 1 tbsp brown sugar

DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F. Grease a large muffin tin with butter.
- ☐ 2. Place dried croissant pieces into the bottom of each muffin tin and add a few chopped pecans. Repeat in layers until the tins are full.
- ☐ 3. In a large bowl, whisk together eggnog, heavy cream, eggs, both sugars, vanilla, nutmeg, cinnamon, and salt until smooth.
- ☐ 4. Gently pour the custard mixture over the croissants, filling each muffin cup just to the lip.
- ☐ 5. Dot the tops with butter cubes and sprinkle with brown sugar for a caramelized crust.
- ☐ 6. Bake for 40–45 minutes, until the tops are golden and the custard is mostly set.
- ☐ 7. Remove from the oven and let rest for 10–15 minutes before serving. Top with your choice of sauce.

WARM EGGNOG SAUCE (NO ALCOHOL):

- ☐ 1 cup eggnog
- ☐ 2 tbsp unsalted butter
- ☐ 2 tbsp granulated sugar

- ☐ 1 tbsp cornstarch
- ☐ 1 tsp vanilla extract
- ☐ pinch of nutmeg

DIRECTIONS:

- ☐ 1. In a small saucepan, whisk together eggnog, sugar, and cornstarch until smooth.
- ☐ 2. Place over medium heat, stirring constantly until the mixture thickens, about 3–5 minutes.
- ☐ 3. Remove from heat and whisk in butter, vanilla, and nutmeg.
- ☐ 4. Serve warm, drizzled over the bread pudding.

(Continued)

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!



Eggnog Croissant Bread Pudding

Recipe By SCOTT CULPEPPER

MAKES: 6

BOURBON CARAMEL SAUCE:

- ☐ 1 cup granulated sugar
- ☐ ¼ cup water
- ☐ 4 tbsp unsalted butter
- ☐ ½ cup heavy cream
- ☐ 1–2 tbsp bourbon
- ☐ pinch of salt

DIRECTIONS:

- ☐ 1. In a medium saucepan, combine sugar and water over medium heat. Stir just until sugar dissolves, then stop stirring.
- ☐ 2. Cook until the mixture turns a deep amber color, about 7–10 minutes.
- ☐ 3. Carefully whisk in the butter (it will bubble up).
- ☐ 4. Slowly pour in the cream, whisking constantly until smooth.
- ☐ 5. Stir in bourbon and salt.
- ☐ 6. Cool slightly before drizzling over warm bread pudding.

Serve each bread pudding with a drizzle of warm eggnog sauce or bourbon caramel sauce for a festive, indulgent dessert.

(Continued)

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!