



Apple Cranberry Caramel Croissant Pudding

Rich rum-flavored croissant bread pudding with harvest fruit

- 5 (5-3/4 oz.) small stale all-butter croissants, coarsely torn
- 1 Tablespoon dried cranberries, softened
- 1/3 cup peeled small, chopped apples
- 1/2 cup granulated sugar
- 2 Tablespoons water
- 1/2 cup coconut cream
- 1/2 cup whole milk
- 1 to 2 Tablespoons rum
- 2 large eggs, beaten

Garnish: flaked salt if desired

Before Starting: Preheat oven to 350 degrees F. Lightly butter 1-quart shallow baking dish or pie pan.

Place Croissants and Fruit in Dish: Arrange the croissant pieces in the prepared dish. Dot with cranberries and apples.

Prepare Caramel Sauce:

- In a small saucepan, stir the sugar and water over moderately high heat until the sugar dissolves, wash down any crystals on the sides with a wet pastry brush. Cook without stirring until a medium amber caramel forms, about 5 minutes.
- Remove from the heat and stir in the cream, milk, and rum. Cook over low heat just until any hardened caramel dissolves. In a bowl, whisk the eggs. Gradually whisk in the hot caramel.

Soaking Croissants: Pour over the croissants and let stand for 10 minutes, pressing the croissants to keep them submerged.

Bake Croissant Pudding: Bake pudding in the center of the oven for 25 minutes or until pudding is puffed and golden. Let cool for 10 minutes.

To Serve: If desired, sprinkle lightly with a few flakes of salt. Serve warm plain or with a touch of yogurt or whipped cream. Serves: 4 to 6

Recipe inspired by Nigella Lawson, *Food & Wine Magazine*, November 2010.

Cook's Note: You can substitute the type of croissants and fruits used. A word of caution. When cooking the caramel sauce, watch the color as it browns quickly. If it turns very dark, it will have a bitter taste.

About the Recipe: Bread pudding is a delicious dessert to serve for the holidays. This recipe is extra special since it uses buttery croissants and coats them with rum flavored coconut cream, Soft apple chunks and juicy cranberries add that special autumn touch. It's an elegant dessert with the bonus of being so easy to make.