



## Jonagold Apple and Croissant Bread Pudding

Dessert

Source: South 47 Farm

*for Thanksgiving*

### Ingredients:

- 1 cup milk
- 1 cup whipping cream
- 4 ounces sugar
- 4 eggs
- 2 egg yolks
- Vanilla extract to taste
- Zest of 1 orange
- Zest of 1 lemon
- 6 croissants
- 2 Jonagold apples

9-inch round fluted cake pan

### Method:

1. Grease and flour 9-inch round fluted cake pan.
2. Peel, core, and dice apples. Place in pan with butter and lightly sauté over medium heat. Reserve.
3. Cut croissants into medium size pieces. Toss with reserved apples. Place in fluted cake pan.
4. Mix eggs, yolks, sugar, vanilla, and zest together. Add cream and milk. Mix well.
5. Pour mixture over the croissants and refrigerate for one hour to allow the croissants to absorb egg mixture. Push mixture down into the pan once or twice before baking.
6. Preheat oven to 350 degrees Fahrenheit.
7. Place pan in shallow hot water bath. Cover with foil and bake for 45 minutes.
8. Remove foil and bake for an additional 15 minutes.
9. Serve dish either warm or cold with whipped cream or ice cream.