

Brioche Dorée

Maple Croissant Pudding



- *4 dry Brioche Dorée croissants diced*
- *2 cups of cream*
- *1/3 cup of Maple syrup*
- *2 beaten eggs*
- *Maple sugar (optional)*
- *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 a 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 !