

Croissant 'Bread' and Butter Pudding

Ingredients:

- Leftover Croissants 6
- Instant Custard 0.075kg
- Boiling Water 425ml
- Medium Honeycomb Pieces 0.100kg
- Macphie o.t.t Salted Caramel Dessert Topping 0.050kg
- Favorich Milk Chocolate Chip 30% 0.150kg



Method:

1. Cut croissants in half, and place into casserole dish to cover the bottom.
2. In a jug mix together the custard powder and boiling water until smooth. Pour over croissants so they are evenly coated.
3. Add half of the chocolate chips.
4. Add another layer of halved croissants, custard and remaining chocolate chips.
5. Bake for 20 minutes at 180C.
6. Once out of the oven, drizzle over the salted caramel sauce and add the honeycomb pieces.
7. Serve Warm!