

Milk Chocolate Bread Pudding Praline Sauce, Candied Pecans

Serves 6

For the Bread Pudding

6 each	Croissants
2 cups	Heavy Cream
3 each	Eggs
4 oz	Sugar
¼ tsp	Vanilla Extract
3 oz	Milk Chocolate (chopped fine)

- Dice the croissants into 1 inch cubes and bake in a 325 degree oven for 10 minutes.
- In a medium mixing bowl combine heavy cream, eggs, sugar and vanilla extract. Wisk the ingredients together thoroughly.
- Add the milk chocolate then fold the croissants gently into the custard.
- Place the mixture into a lightly buttered loaf pan.
- Bake at 350 degrees for 35 to 40 minutes or until you can place a tooth pick in the center and clean when removed.

For the Praline Sauce

8 oz	Light Brown Sugar
4 tbsp	Butter
3 oz	Bourbon
1 cup	Heavy Cream
4 oz	Pecans (chopped)

- Place a small sauce pot over medium heat. Add the butter and sugar stirring constantly. Cook until all the sugar has dissolved.
- Remove from the heat and add the bourbon stirring constantly (be careful the mixture may splash and is extremely hot).
- Return to heat and add the cream and pecans then bring to a simmer.
- Remove from the heat and keep warm.

To Serve

6 oz

Pecan Pieces

¼ cup

10x Sugar (Powdered Sugar)

- Toss the pecan pieces and the sugar together.
- Remove the bread pudding from the loaf pan and slice into 1 inch pieces.
- Place a slice on the center of a dessert plate.
- Drizzle with the praline sauce and sprinkle the candied pecans around.
- This dessert can also be served with vanilla ice cream.
- Serve.