

Brownie Bacon Croissant Bread Pudding



FROZEN BAKERY

Pieces of rich salted caramel brownie and chewy bacon, baked with flaky croissants in custard and glazed with apricot and lemon, served with a creamy vanilla sauce.

Ingredients

2 C	#08963 Bistro Collection® Salted Caramel Brownie with Pretzel Crust
1 C	Fully-cooked, all-natural uncured bacon pieces
9	Chef Pierre® Sliced Natural Butter Flavored Croissant, 3 oz
1 Quart	Scrambled egg mix
2 C	Apricot preserves
4 Tbsp	Lemon juice
4 oz	Unsalted butter
½ C	Sugar
1 Can	Sweetened condensed milk
2 Tbsp	Vanilla extract

Assembly

- 1 Cut up the brownies in small chunks, set aside.
- 2 Break the croissants into chunks. If using fresh croissants, toast in oven until crisp, set aside.
- 3 Butter a 10" x 13 ½" baking dish. Add the croissants to fill the dish. Sprinkle the brownie pieces around the croissants and then the bacon pieces.
- 4 Pour in the scrambled egg mix, making sure it covers all of the croissants. Bake at 350° for 30-40 minutes, until set and golden.
- 5 While baking, in a small bowl combine the apricot preserves and lemon juice, warm until it reaches a glaze consistency. Set aside.
- 6 In a medium sauce pan, melt the butter and add the sugar and condensed milk. Bring the mix to a boil over medium heat, stirring to prevent scorching.
- 7 Turn down to a simmer and heat until sugar has dissolved, then remove from heat and add the vanilla extract.
- 8 Glaze the bread pudding with the apricot glaze. Cut a slice and serve with the warm vanilla sauce.

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Bacon

grew 29%
across desserts on
casual dining and
midscale menus¹

Bread Pudding

grew 2%
on casual dining and
midscale menus¹

Consumers are
equally likely to
visit FSRs (33%)
and LSRs (32%)
for new/unique
desserts¹



Recipe courtesy of

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