



Park Place Bread Pudding



Ingredients

- ½ gallon heavy cream
- 1 cup granulated sugar
- 1 ½ cups dark brown sugar
- 16 egg yolks
- 1 vanilla bean split
- 6 Croissants or one loaf brioche

Directions

Heat half of the cream with the brown sugar, white sugar and vanilla bean.

Separate egg yolks in a separate bowl.

When cream mixture is hot and sugar has dissolved add the other half of the cream.

Slowly pour cream mixture over egg yolks while whisking to avoid cooking the eggs.

The mixture can be cooled and kept in the refrigerator for up to one week.

When ready to make puddings, break up croissants or brioche in a bowl, cover with cream mixture and allow to sit for 30 minutes. Fill 3 inch ramekins or disposable foil cups to top with mixture. Cook in baine marie for 30-35 minutes at 350 degrees F.