



Croissant Bread Pudding with Turkey Bacon & Sausage

Yield: serves 8

Ingredients

- 3 T unsalted butter, plus more for greasing
- 3 c *#67632 Croissant*, cubed
- 8 *#611196 Turkey Bacon Strips*
- 8 *#49070 Turkey Sausage Links*
- 3 eggs
- 1½ c white sugar
- 2 tsp vanilla extract
- 1 tsp cinnamon
- 2 T melted butter
- 2 c milk
- 1/3 c pecans, chopped

Preparation

- 1) Preheat the oven to 325° F. Chop the bacon strips and sausage into small pieces.
- 2) Layer the cubes of croissant in a 2 inch half hotel pan.
- 3) Combine eggs, butter, vanilla, milk, and cinnamon; whisk to combine. Add the sugar a little at a time, to dissolve it into the liquid mixture.
- 4) Pour the liquid mixture over the croissant cubes, trying to ensure all pieces are saturated. Then sprinkle the bacon, sausage and chopped pecans over the top, pushing some down into the croissant cubes.
- 5) Bake for 50-60 minutes and serve while warm.