

Baked Croissant Pudding with Apple

Season: Autumn/Winter

Serves: 20 tastes

Fresh from the garden: We are cooking with new season apples donated to the school by Fresh Finesse.

Equipment: Baking dish 20x 30cm Large mixing bowl Medium mixing bowl Whisk Measuring cups and spoons Chopping boards Knives Small ceramic bowl Pastry brush	Ingredients: 6 croissants, a few days old 3 eggs 1 1/2 cups milk 300ml thickened cream 40g melted butter 1/2 cup caster sugar 1 teaspoon vanilla 1 1/2 teaspoons cinnamon 1/4 cup sultanas 3 apples, chopped <u>Topping</u> 1 tablespoon coffee crystals 30g melted butter, extra
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What to do:

1. Preheat the oven to 180°C, eco fan setting. Use a little extra butter to thoroughly grease the baking dish. Set aside.
2. Tear the croissants into chunky pieces and place into the large mixing bowl. Melt butter in the microwave and set aside to cool a little.
3. Break eggs into medium mixing bowl and whisk together. Add milk, cream, melted butter sugar, vanilla, cinnamon and mix thoroughly. Add to the croissant pieces along with the sultanas and mix until well moistened. Set aside for a few minutes to allow the croissants to absorb the liquid.
4. Carefully chop the apples into small pieces, approximately 1cm cubes. Add these to the large bowl and mix to disperse (If you prefer softer apples, stew the apples for 10 minutes in a small saucepan with a splash of water). Tip into the baking dish. Brush with the extra melted butter and sprinkle the coffee crystals evenly across the top.
5. Place into the oven and cook for approximately 25 minutes until the pudding is set and the top is golden brown. Let rest for a few minutes before cutting into pieces for serving.