

Croissant Bread Pudding with Caramel Pecan Toffee Sauce

Bread Pudding

6 large croissants or 10 mini croissants, slightly stale
3 C heavy whipping cream
6 egg yolks
 $\frac{3}{4}$ C Sugar
1 tsp nutmeg
1 T Bailey's Liqueur
Cinnamon

Sauce

$\frac{1}{3}$ C unsalted butter
 $\frac{1}{3}$ C heavy whipping cream
1 T Bailey's Liqueur
 $\frac{1}{2}$ C chopped pecans
 $\frac{1}{4}$ C toffee pieces

Bread Pudding:

Preheat oven to 350 degrees. Spray a baking dish. Tear croissants into pieces and place into the baking dish. Mix the egg yolks, sugar and nutmeg in a mixing bowl. Whisk in heavy cream and whisk until mixed thoroughly. Pour the mixture over the bread. Press the pieces down until the bread is soaked with the mixture. No need to use all of the mixture, especially if your bread is more than a little stale. Sprinkle with cinnamon. Place baking dish in a pan that can be used as a water bath. Bake the bread pudding for 45 minutes until golden brown on the top. Cool.

Sauce:

Stir brown sugar and butter in a medium saucepan over medium heat until melted and smooth. Add cream and Bailey's and simmer for 5 minutes. Add pecans and toffee pieces. Pour over bread pudding.