

THIS PKN™

Cranberry Pecan Croissant Bread Pudding



Ingredients

Bread Pudding

- 6 vegan croissants sliced into 1 inch thick pieces
- 4 tbsp melted vegan butter
- 4 flax eggs 1 tbsp ground flaxseed + 3 tbsp water = 1 flax egg
- 2 cups PKN Original Pecan Milk
- 1/3 cup unsalted pecans
- 1/4 cup organic cane sugar
- 3 tbsp maple syrup
- 1 tbsp vanilla extract
- 1/2 tsp salt
- 1 tbsp cinnamon
- 2 tsp nutmeg
- Fresh cranberries & pecans to your liking
- Powdered sugar & extra maple syrup for garnish

Preparation

Preheat your oven to 350F.

Slice your croissants into 1 inch cubes. Drizzle them with your melted vegan butter and bake for about 10-15 minutes until they are golden brown.

Blend 1 cup of your PKN milk with 1/3 cup unsalted pecans to make "pecan heavy cream". Add that to a bowl with your remaining PKN milk, flax eggs, sugar, maple syrup, vanilla, salt, cinnamon, and nutmeg. Whisk until well combined.

Get a baking/casserole dish & spread half of your croissant pieces out in a single layer, then add fresh cranberries and pecans to your liking. Top with your remaining croissant pieces and press down slightly. Pour your custard overtop, then top with extra cranberries.

Cover with foil and bake for 30 minutes, then uncover & bake an additional 30 minutes, or until the top is golden brown. Let sit 15 min-