

**The Pampered Chef®**

**Chocolate Ribbon Croissant Pudding**

**Recipe**

300 g croissants (about 6-7 medium or 4-5 large croissants), cut into 2.5-cm cubes, divided  
100 g plain chocolate (70% cocoa solids), coarsely chopped  
6 eggs  
550 ml single cream  
140 g plus 2 tablespoons caster sugar, divided  
3 teaspoons vanilla extract  
Melted plain chocolate (70% cocoa solids), to decorate (optional)

- 1 Preheat oven to 180°C/fan 160°C/Gas 4. Lightly spray **Deep Dish Baker** with sunflower oil; set aside. Using **Forged Utility Knife**, cut croissants into 2.5-cm cubes; set aside. Coarsely chop chocolate on **Cutting Board** using **Food Chopper**; set aside. Whisk together eggs, cream, 140 g of the sugar and vanilla extract in **Classic Batter Bowl** using **Stainless Whisk**.
- 2 Place half of the croissant cubes into prepared baker; scatter with chopped chocolate and top with remaining croissant cubes. Carefully pour egg mixture evenly over croissants, scraping any remaining egg mixture into baker using **Small Mix 'N Scraper®**; let stand 10 minutes. Sprinkle top with remaining 2 tablespoons sugar using **Adjustable Measuring Spoons**.
- 3 Bake 30-35 minutes or until top is deep golden brown and egg mixture is set in centre. Remove from oven; stand 10 minutes before serving. Drizzle with melted chocolate, if desired. Cut into portions and serve using **Mini-Serving Spatula**.

*Louise Dawkins – Consultant 016878  
147 Sherwell Valley Road, Torquay, TQ2 6EW  
Home 01803 404499 / Mobile 07730507262  
Email [louise.dawkins@abily.co.uk](mailto:louise.dawkins@abily.co.uk)*