



### **Cranberry-Orange Skillet Croissant Pudding**

2 large oranges  
100ml water  
75g sweetened dried cranberries  
4 large croissants or 8 smaller ones  
4 eggs  
250ml single cream  
1 can (14 oz) sweetened condensed milk  
2 tbsp granulated sugar

Preheat oven to 180 degrees.

Remove segments from one orange using Paring Knife , then cut segments in half and set aside. Zest remaining orange using Microplane Adjustable Grater to measure 1 tsp zest; set aside. Juice orange using citrus press to measure 60ml juice.

Combine orange juice, water and cranberries in Stainless 24cm Skillet or executive skillet). Bring to a boil; simmer 2 minutes or until cranberries are softened.

Meanwhile, slice croissants into 2.5cm cubes using Bread Knife; place cubes in Stainless (6l) Mixing Bowl. Add orange segments and cranberry mixture; toss gently and spoon into Skillet.

In Classic Batter Bowl, whisk eggs and orange zest. Combine single cream and condensed milk in Large Micro-Cooker; microwave on HIGH 3-4 minutes or until hot. Slowly add milk mixture to egg mixture; whisk well. Pour egg mixture over croissants; lightly press down to coat.

Sprinkle sugar evenly over pudding. Bake 20 minutes or until golden brown and starting to caramelize on top.

Serve with cream, custard, greek yoghurt or ice-cream

Yield: 12 servings

Nutrients per serving: Calories 310, Total Fat 12 g, Saturated Fat 7 g, Cholesterol 105 mg, Carbohydrate 42 g, Protein 8 g, Sodium 280 mg, Fiber 1 g

Cook's Tip: To cut orange into segments, cut a thin slice from top and bottom of the orange. Stand orange upright. Cutting from top to bottom, trim away peel and white membrane. Cut down one side of membrane. Angle knife under segment and lift out. Repeat with remaining segments.

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