

Croissant Almond Pudding©

Makes two pie plates...One pie plate serves 6-8

pudding-Ingredients:

1 pkg. of 10	small croissants, break into small pieces, about 6-7 cups, let dry out slightly
1-8 oz. can	Solo™ Almond Paste or other, slice thinly
2	Gala apples, peel, core, slice, divide on the 2 pie plates
1 Tbsp.	lemon juice
1 cup	craisins, divide on the 2 pie plates or use dry apricots
2 1/2 cups	half and half
1 cup	cream
1 1/4-1 1/2 cups	sugar
10 medium	eggs or 8 large
2 tsp.	vanilla
1 tsp.	almond extract
2 oz.	butter
1 cup	almonds, sliced or slivered
1/4-1/2 cup	sugar



Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray 2-9.5 inch deep dish pie plates heavily with Pam™. Divide dried out croissant pieces evenly into two pie plates. Divide almond paste slices on top of croissants. Mix apples and lemon juice together and divide over almond paste. Divide craisins evenly over apples.

In a mixing bowl, add eggs, half and half, cream, sugar, vanilla and almond extract and blend with the Magic Wand on an on and off speed using the blade with the holes. Divide evenly with measuring cup and pour from outside to center over both pie plates. Let sit a minimum half hour or overnight in the refrigerator, but not more than 12 hours.

When ready to bake, melt butter and mix with almonds and sugar. Divide mixture evenly over the two pies. Bake 50-60 minutes until mixture is flat on top. Dust top with powdered sugar. Serve hot, warm or cold.

Honey Bourbon Butter Sauce-Ingredients:

4 oz.	butter
1 cup	honey
1/2-3/4 tsp.	cinnamon
1/8 tsp. (pinch)	salt
3-4 Tbsp.	bourbon

Method:

Remove the flute from the Simmer Pot and fill surrounding pot less than half full with hot water. Replace flute.

Spray the interior of the pot with Pam™. Put all ingredients except bourbon into the pot (or a double boiler). Put on burner, turn on heat and when a musical tone sounds, immediately turn heat down, **do not boil sauce!** Stir and let cool slightly. While beating the mixture, using the Magic Wand with the flat blade or your hand mixer, add 3-4 Tbsp. of bourbon, one tablespoon at a time. Serve warm over Croissant Almond Pudding©, or keep in refrigerator and heat again to serve.

Hint: Serve over bread pudding, waffles, pancakes or ice cream.

Hint: When cold, use as a dip for apples, strawberries or bananas.

Hint: Both recipes may be cut in half.