

## Apple Fritter Breakfast Casserole

Serves 6 to 8

### Ingredients:

- 3 to 4 Baking Apples - chopped (5 cups)
- 6 Tablespoons Butter
- 1 cup dark Brown Sugar, lightly packed
- 1 teaspoon Corn Starch
- 2 Tablespoons Warm Water
- 4 Large Croissants cut in 1 inch cubes
- 1/2 Cup Heavy Cream
- 1/2 Cup Apple Butter
- 2 Large Eggs
- 1/2 teaspoon Ground Cinnamon
- 4 oz. cream cheese
- 1/4 cup sugar
- 1 teaspoon vanilla
- 1/4 cup half and half



### Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Melt butter in a large sauté pan, over medium heat. Add brown sugar and stir until completely incorporated. Transfer chopped apples to pan and stir until coated with sugar mixture. Cook for 5 minutes while stirring frequently.
3. In a small bowl, stir together the corn starch and warm water. Add the corn starch mixture to apples and continue to cook/stir for 5 more minutes. Remove from heat and set aside. The apples should be soft and the liquid will be a syrupy consistency.
4. In a small bowl, whisk together the heavy cream, Apple Butter, eggs and cinnamon.
5. Place half of the croissants in an even layer in the baking dish. Pour half of the apple butter/cream mixture over the croissants. Top with half of the caramelized apple mixture. Arrange the other half of the croissant in an even layer. Top with the remaining cream mixture and apples. Pour all of the syrupy apple mixture over the casserole. Gently press down on the top with a wooden spoon or spatula.
5. Microwave the cream cheese in a bowl for 30 seconds. Whisk in sugar and vanilla until well blended. Whisk in half and half and pour evenly over the croissant mixture.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)

Recipe was modified from original source: WonkyWonderful

<http://wonkywonderful.com/1/post/2014/04/apple-fritter-breakfast-casserole.html>

## Apple Fritter Breakfast Casserole

Serves 3 to 5

### Ingredients:

- 2 to 3 Baking Apples - chopped (2 1/2 cups)
- 3 Tablespoons Butter
- 1/2 cup dark Brown Sugar, lightly packed
- 1/2 teaspoon Corn Starch
- 1 Tablespoon Warm Water
- 2 Large Croissants cut in 1 inch cubes
- 1/4 Cup Heavy Cream
- 1/4 Cup Apple Butter
- 1 Large Egg
- 1/4 teaspoon Ground Cinnamon
- 2 oz. cream cheese
- 2 Tablespoons sugar
- 1/2 teaspoon vanilla
- 2 Tablespoons half and half



### Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Melt butter in a large sauté pan, over medium heat. Add brown sugar and stir until completely incorporated. Transfer chopped apples to pan and stir until coated with sugar mixture. Cook for 5 minutes while stirring frequently.
3. In a small bowl, stir together the corn starch and warm water. Add the corn starch mixture to apples and continue to cook/stir for 5 more minutes. Remove from heat and set aside. The apples should be soft and the liquid will be a syrup consistency.
4. In a small bowl, whisk together the heavy cream, Apple Butter, eggs and cinnamon.
5. Place half of the croissants in an even layer in the baking dish. Pour half of the apple butter/cream mixture over the croissants. Top with half of the caramelized apple mixture. Arrange the other half of the croissant in an even layer. Top with the remaining cream mixture and apples. Pour all of the syrupy apple mixture over the casserole. Gently press down on the top with a wooden spoon or spatula.
5. Microwave the cream cheese in a bowl for 15 seconds. Whisk in sugar and vanilla until well blended. Whisk in half and half and pour evenly over the croissant mixture.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)

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