

Blueberry Croissant Puff

Serves 6 to 8

Ingredients

- 3 large croissants, cut up
- 1 cup fresh or frozen blueberries
- 1 package (8 oz.) cream cheese, softened
- 2/3 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup half and half

Instructions

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Place croissant pieces in baking dish. Sprinkle with blueberries.
3. Microwave the cream cheese in a bowl for 1 minute. Whisk in sugar, vanilla, and eggs until well blended. Whisk in half and half and pour evenly over the croissants and blueberries.
4. Cover baking dish with oven proof lid or foil and refrigerate overnight.
5. Preheat oven to 350 degrees.
6. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer baking dish to oven and bake covered for 30 minutes.
8. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)

Recipe was modified from original source: The Girl Who Ate Everything

<http://www.the-girl-who-ate-everything.com/2013/02/blueberry-croissant-puff.html>



Blueberry Croissant Puff

Serves 3 to 5

Ingredients

- 1 1/2 large croissants, cut up
- 1/2 cup fresh or frozen blueberries
- 1/2 package (4 oz.) cream cheese, softened
- 1/3 cup sugar
- 1/2 teaspoon vanilla
- 1 egg
- 1/2 cup half and half

Instructions

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Place croissant pieces in baking dish. Sprinkle with blueberries.
3. Microwave the cream cheese in a bowl for 30 seconds. Whisk in sugar, vanilla, and eggs until well blended. Whisk in half and half and pour evenly over the croissants and blueberries.
4. Cover baking dish with oven proof lid or foil and refrigerate overnight.
5. Preheat oven to 350 degrees.
6. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer baking dish to oven and bake covered for 30 minutes.
8. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)

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