

# Shannon Doherty



I work as a full time Pastry Chef at Polestar Hearth Bakery in the heart of Guelph, Ontario. I am obsessed with food both sweet and savoury but I find myself often giving into my sweet tooth. I do catering as a side business where I work as a cake artist creating special treats for birthdays, baby/bridal showers and weddings. I always love feeding my passion, literally!



## Raspberries & Cream Bread Pudding

### Ingredients

Serves 8

- 4 croissants (from Polestar Hearth)
- 1 ½ cups homo milk
- 2 eggs
- 1 – 1 ½ cups raspberries (fresh or frozen)
- 1 tsp vanilla
- 1 tsp cinnamon
- ½ cup sliced almonds
- \*pinch of salt

### Instructions

1. Preheat oven to 300F. Cut each croissant in half, then cut each half into thirds. Place on a parchment lined baking sheet and bake for 8-10 mins until dried and crunchy.
2. Once croissants are out of the oven, adjust the temperature to 350F. Lightly grease a 9x13 baking dish and scatter croissant pieces, filling the whole dish.
3. Mix the milk, eggs, vanilla, cinnamon and salt together with a whisk.
4. Distribute raspberries evenly over croissants and then pour the milk mixture over everything. Using your hands, lightly squish down any croissants sticking up to ensure all pieces have been covered in liquid.
5. Scatter almonds over top of the dish and bake in oven for 40-45 mins, turning halfway. Let rest once out of the oven for 5 mins before serving. I like finishing mine off by sifting some icing sugar over the whole dish. Best enjoyed immediately!



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