



Decadent French Toast Soufflé

Serves 14

Preheat oven 325

- ❑ 8 extra large croissants cut into 1" cubes
- ❑ 16 oz cream cheese, room temp
- ❑ 1 cup butter, room temp
- ❑ 16 eggs
- ❑ 6 cups half & half
- ❑ 1 cup maple syrup
- ❑ 1 Tablespoon cinnamon

Spray 4" ramekins with nonstick cooking spray. Place on foil lined cookie tray with 4 sides (not a cookie sheet!) Evenly distribute croissant cubes between ramekins. Use food processor to blend cream cheese & butter. (Note: lightly warm cream cheese in microwave if needed.. it will be lumpy if cream cheese is too cold.) Add maple syrup, blend with butter & cream cheese mixture.

Mix eggs and half & half in large blender or mixer. Add Cream cheese mixture, and mix well. Pour mixture over croissants and sprinkle with cinnamon. Cover & refrigerate overnight.

Before baking, press any unmoistened croissant into egg batter. Bake about 325 degrees about 30 minutes. Important! Rotate position of cookie tray frequently so top does not scorch!

Top with powdered sugar and warm maple syrup, or your choice of jams or warm berries.