

Coconut Bread Pudding

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This bread pudding is full of coconut and is brilliant for any coconut lovers – for a pina colada twist, add a tin of drained pineapple and a dash of coconut liquor.

Ingredients:

500g croissants, ripped into pieces
200g caster sugar
100g desiccated coconut
4 eggs + 1 egg yolk
2 tins of coconut milk
1 tsp. ground cinnamon
Pinch of salt

Directions:

1. Preheat the oven to 180C and grease a medium baking dish.
2. Place the croissant pieces into the baking dish.
3. In a large bowl, whisk the eggs with the caster sugar until pale and fluffy. Gradually whisk in the coconut milk, cinnamon and salt. Pour the mixture over the bread and allow it soak in a little bit.
4. Stir the desiccated coconut through the bread and make sure it's evenly distributed.
5. Place the baking dish into the oven and cook for 40 minutes or until golden brown. Serve slightly cooled with gently whipped cream.

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