

Cheese Danish Croissant Bake

Serves: 4 Print

Ingredients:

4 cups (about 4 large) croissants, cut into 1 inch cubes
8 oz cream cheese, softened
½ cup granulated sugar
1 tsp vanilla bean paste
½ cup milk + 1 tbsp, divided (I used 1%)
¼ cup heavy cream
pinch of salt
2 eggs
½ cup powdered sugar
cooking spray

Directions:

1. Spray an 8x8 casserole dish with cooking spray. Spread croissant cubes evenly in the dish. Set aside.
2. To a mixing bowl, add cream cheese, sugar, vanilla bean paste, ½ cup milk, heavy cream, and a pinch of salt. Using a hand mixer, beat on low until the mix is mostly smooth and most of the cream cheese has broken up. Add eggs, and whisk in the eggs by hand to incorporate into the custard.
3. Pour the custard evenly over the croissants, making sure the custard touches every piece of bread. Press the bread mix with your hands down in to the custard to help the croissants absorb the custard mix. Cover the dish with plastic wrap. Refrigerate for at least 4 hours, or up to overnight.
4. Remove the casserole from the fridge. Preheat oven to 350 degrees. Bake casserole for 40-45 mins, laying a piece of aluminum foil over the casserole after 30 minutes to prevent the top from getting too dark. Allow to cool slightly.
5. In a small bowl, combine powdered sugar and 1 tbsp milk. Stir until smooth. After the croissant bake has cooled for at least 10 minutes, drizzle glaze over the casserole. Allow the glaze to dry for about 15 minutes. Cut and serve!

Recipe notes:

- *It's ok if the cream cheese is a little lumpy in the custard. It will melt into the bake and be perfectly delish.
- *To get 4 cups of croissant cubes, you need about 4 large or 10 mini croissants. If possible, it's best if the croissants are a few days old.
- *Covering the casserole with foil after 30 minutes helps prevent the croissant pieces sticking up at the top from getting too dark. You don't want to tent the casserole, just lay a piece right on top as a shield.
- *This recipe can be easily doubled and baked in a 9x13 casserole dish. Just add about another 10 minutes to the cooking time.