# Banana & Dark Chocolate Croissant Bread Pudding

*Author: Adapted slightly from Cook Almost Anything Once blog*

*Internet Address: http://cookalmostanything.blogspot.com/2008/10/banana-and-dark-chocolate.html/*



**4 whole croissants, stale**
**2 tablespoons butter, softened**
**1 whole banana, halved lenthways and sliced**
**6 ounces dark chocolate**
**2 whole eggs**
**2/3 cup cream**
**2/3 cup milk**
**1/4 cup granulated sugar**

*Serving Ideas: If you want to be really decadent, add a little dollop of sweetened whipped cream to the top.*

*Per Serving (excluding unknown items): 320 Calories; 20g Fat (53.3% calories from fat); 6g Protein; 33g Carbohydrate; 2g Dietary Fiber; 89mg Cholesterol; 248mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 1 Other Carbohydrates.*

**Carolyn T's Tasting Spoons blog: http://tastingspoons.com**

## *Description:*

*Notes: If the croissants are large, 3 are enough. If they're small, you'll need at least 4, maybe 5.*

1. If you buy large croissants, you'll be able to slice them into 4 thin slices. If they're smaller ones, maybe 3. If they're really small, you may only be able to slice them in half. You want enough croissant slices to cover an 8x8 pan in at least 2 layers, preferably 3. So use that as your guide when you buy the croissants. Lightly butter each of these slices.
2. In a 9x9 pan (or a high-sided round cake pan) place the first layer, using the bottom and top pieces of croissant, reserving the internal slices for the top layer.
3. Scatter half the banana slices and dark chocolate chunks all over the croissants.
4. Add another layer of croissants, then repeat with the remaining bananas and chocolate. Top with a layer of buttered croissant.
5. Whisk the eggs, cream, milk and sugar until just combined and pour all over the croissants, moistening everything well. Push any bananas down into the liquid (exposed bananas will get hard).
6. Sprinkle top with a little extra sugar.
7. Place the baking dish onto a baking tray and bake in a preheated 180°C/350°F oven until golden and puffed, around 30 - 45 minutes. [Mine took about 42 minutes.]