



## Kouign Amann Chocolate Bread Pudding

with Mascarpone Topping



1,5h



2 Servings

Like a buttery and flaky croissant, the kouign amann (pronounced “queen ah-mahn”) makes for a rich and creamy bread pudding. Chocolate and hazelnuts flavor the renowned French pastry that soaks up a spiced chocolate custard and bakes into a decadent dessert. With a dollop of whipped mascarpone on top, this is a sweet and cozy finale to any occasion. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 pudding)



## What we send

- 4 chocolate-hazelnut kouign amanns <sup>1,3,4,5</sup>
- 2 (3 oz) mascarpone <sup>1</sup>
- 2½ oz confectioners' sugar
- ¾ oz unsweetened cocoa powder
- ¼ oz ground cinnamon
- 2 (1 oz) sour cream <sup>1</sup>

## What you need

- butter <sup>1</sup>
- 2 large eggs <sup>2</sup>
- vanilla extract
- kosher salt

## Tools

- 4 (6 oz) ramekins (or an 8x8-inch baking dish)
- rimmed baking sheet
- microwave
- aluminium foil

## Cooking tip

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## Allergens

Milk (1), Egg (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 620kcal, Fat 39g, Carbs 58g, Protein 14g



### 1. Prep ingredients

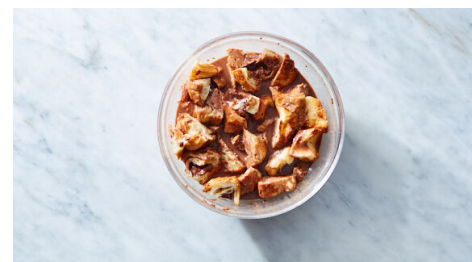
Preheat oven to 350°F with a rack in the center.

**Butter** 4 (6-ounce) ramekins (or an 8x8-inch baking dish) and place on a rimmed baking sheet. Cut **the kouign amann** into 1-inch pieces. Microwave **1 cup water** until hot, 30-60 seconds. In a medium bowl, whisk together **half of the mascarpone** and **hot water** until smooth. Chill **remaining mascarpone** in the fridge until step 5.



### 4. Finish baking

Remove foil from ramekins (or baking dish) and continue baking until **bread pudding** is cooked through and crispy on top, 30-35 minutes.



### 2. Make custard mixture

To the **mascarpone mixture**, whisk in **¼ cup confectioners' sugar, 2 large eggs, 2 tablespoons cocoa powder, 1 teaspoon vanilla, ½ teaspoon cinnamon, and a pinch of salt** until smooth.

Add **kouign amann** and toss to coat, pressing gently to fully submerge all of the pieces. Let soak for 5 minutes.



### 5. Make mascarpone topping

Meanwhile, in a medium bowl, whisk together **chilled mascarpone, sour cream, 1 tablespoon confectioners' sugar, and a pinch of salt** until smooth.



### 3. Bake bread pudding

Divide **bread pudding mixture** between prepared ramekins (or transfer to baking dish). Cover ramekins with foil and bake for 20 minutes (or cover baking dish with foil and bake for 35-40 minutes).



### 6. Finish & serve

Serve **bread pudding** immediately. Top with **whipped mascarpone** and dust with **additional cocoa powder**. Enjoy!