

Cinnamon Roll Croissant French Toast

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 4 whole croissants

Total time: 30 minutes plus overnight time in the fridge (can be reduced to 1 hour, see notes)

Active time: 5 minutes to prepare the bread, 15 minutes to make the custard

Baking time: 10 minutes

Equipment: baking dish, baking tray, preferably with rack

My Prep:

Ingredients:

Cinnamon Croissant French Toast

- Croissants - 4
- Large eggs (preferably organic) - 3
- Condensed milk - $\frac{1}{3}$ cup, 112g
- Pure canned coconut milk or heavy cream - $\frac{1}{2}$ cup, 104g
- Vanilla extract - 1 Tsp, 4g
- Fine sea salt - $\frac{1}{4}$ Tsp
- Dark brown sugar - $\frac{3}{4}$ cup, 148g
- Natural granulated sugar - $\frac{1}{4}$ cup, 50g
- Cinnamon - 2 TBSP, 12g
- Butter, softened - 8 TBSP, 114g

Steps:

Optional:

If croissants are too soft, open them and lightly toast them for 2 to 3 minutes in a 300° oven (regular or countertop). Let them cool down and dry a bit for 10 minutes. Croissants that are too soft can become soggy with the custard.

Making the French Toast:

In a bowl mix the $\frac{3}{4}$ cup/148g of dark brown sugar, the $\frac{1}{4}$ cup/50g of natural granulated sugar and the 2 tablespoons/12g of cinnamon.

Spread about 2 tablespoons of the softened butter inside each croissant. Sprinkle about 2 tablespoon of the cinnamon-sugar mixture on each side of the croissant.

Cream Cheese Icing

- Cream cheese, softened - 8 TBSP, 114g
- Butter softened - 2 to 3 TBSP - 28g to 42g
- Confectioner's sugar - $\frac{1}{2}$ cup, 56g
- Vanilla - few drops

My recipe highlights:

Extra notes:

Close it and press it down slightly. Spread some extra butter on top.

Place croissants in a large baking dish and poke hole through them with a long toothpick. Pour egg mixture on top. Let them soak for a few minutes. Rotate them and press them down. Let them soak again a few minutes. Rotate them once more. Cover dish and place it in the fridge to soak at least at an hour or overnight.

Preheat oven to 375°. Arrange croissants on a baking rack over a baking sheet. Sprinkle some extra cinnamon-sugar on top. Bake for 10 to 12 minutes, until golden brown and crispy on the edges.

While the French Toast are baking, mix the 8 tablespoons/114g of softened cream cheese and the 2 to 3 tablespoons/28 to 42 grams of butter with a hand whisk until well combined. Add the $\frac{1}{2}$ cup/56g of confectioner's sugar and mix well until there are no lumps. Add the few drops of vanilla and mix. Keep mixing until the sugar has dissolve completely.

Pour icing on top of each croissant. Serve with fresh berries. You may sprinkle crushed toasted pecans or pistachios as well. Store any leftover in an airtight container in the fridge. Reheat in a 350° for 3 to 4 minutes. Let it cool down a bit before that first bite!

