

Raspberry Croissant Casserole



Servings:

12

Prep Time:

**2 hrs 15
minutes**

Cook Time:

60 minutes

Ingredients

- 12 **Dave's Mini Croissants**
- 8 oz **Cream Cheese**, cut into 12 pieces
- 2 cups **Raspberries**
- 12 **Eggs**, lightly beaten
- 2 cups **Whole Milk**
- ¼ cup **Honey**
- 2 tsp **Vanilla Extract**
- ½ tsp **Salt**
- 1 tbsp **Confectioner's Sugar**

Method of Preparation

Step 1

In a measuring cup, whisk eggs, milk, honey, vanilla extract, and salt.

Step 2

Lightly coat a dish with nonstick spray.

Cut the croissants into pieces and place half in the dish. Top with half of the cream cheese and 3/4 cup raspberries.

Step 3

Top with the remaining croissant pieces, cream cheese, and 3/4 cup of raspberries.

Step 4

Pour egg mixture evenly over croissants.

Cover and refrigerate for at least 2 hours. **This can be refrigerated overnight.

Step 5

Remove from refrigerator and let stand for 25-30 minutes. Preheat oven to 350°F.

Place in oven and bake covered for 30 minutes. Uncover and bake for an additional 30 minutes until golden brown and center is firm. Serve with remaining raspberries and powdered sugar if desired.