

## Croissant bread pudding ham cups

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Serves: 6

6 thin slices deli ham, patted dry  
3 eggs  
¾ cup half-and-half  
¼ granulated sugar  
1 ½ teaspoon vanilla extract  
Kosher salt  
1 large or 2 medium day-old croissant (HdeH may also use white bread variety)  
Demerara or turbinado sugar for sprinkling or light brown sugar  
Berries, for serving (optional)



Photograph Henri T. de Hahn

1. Preheat the oven to 400F. Coat 6 cups of a standard nonstick muffin tin with cooking spray.
2. Tuck one thin slice of ham into each cup, trying to make as much of a cup shape as possible with the edges sticking out the top. You're going to feel ridiculous doing this. It's OK. Life is ridiculous.
3. In a bowl, whisk together the eggs and half-and-half, then add the granulated sugar, vanilla, and a dash of salt.
4. Tear the croissant into 2-inch pieces (about 3 cups, so use more croissants to get to that amount if you need to). Throw the pieces into the egg mixture, toss to coat, and let sit 15 minutes.
5. Fill the ham cups with the croissant mixture and sprinkle each one with Demerara sugar. Bake until the tops are golden and crusty, about 15 minutes. Let them cool slightly, then unmold them by slipping a knife under the cups and gently transferring them to a plate. Serve with berries, if desired.