

# Croissant Cake with Candied Orange

PORTIONS	PREPARATION TIME	COOK TIME
1	15 min	55 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST	DINNER	Brunch	APPETIZER
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RECIPE CREATED BY  
Dominique Lafontaine

## / List of ingredients



Perfect croissant RTB  
59103 - Quantité: 6

2	Egg yolkes
3	Eggs
425 ml	35% Cream
125 ml	Maple syrup
30 ml	Grand Marnier
1 tbsp	Vanilla extract
1 cup	Candied oranges
1 tbsp	Butter

BRIDOR



## / Preparation steps

### STEP 1

Prepare the mould with parchment paper and butter, then preheat the oven to 350°F (180°C).

### STEP 2

Cut the croissants into small pieces. Fill the mould with the croissants, alternating with the candied oranges.

### STEP 3

In a bowl, mix the eggs, yolks, cream, maple syrup, Grand Marnier and vanilla extract. Pour the mixture over the croissants.

### STEP 4

Place in the oven to bake for 45min.

### STEP 5

Leave to cool before unmolding and decorating.