

Ingredients



- 1 tablespoon unsalted butter—softened to room temperature
- 5 to 6 large croissants—cubed to 10 to 12 cups
- 3 cups fresh or frozen blueberries
- ½ cup unsalted butter—softened to room temperature
- ½ cup sugar
- 3 eggs—at room temperature
- 1 cup heavy cream
- ½ cup buttermilk
- 1 tablespoon vanilla
- 1 teaspoon salt
- 1 tablespoon coarse sugar for topping

Buttermilk Blueberry Puff



Instructions

- Preheat oven to 375 degrees Fahrenheit. Grease a 3-quart baking dish with the one tablespoon of unsalted butter. Spread croissant cubes evenly into the baking dish and top with blueberries.
- In a large bowl, beat the ½ cup butter and ½ cup sugar with a mixer on medium until creamy. Beat in the eggs, one at a time, until combined. Beat in cream, vanilla, buttermilk and salt (the mixture may appear curdled). Pour over croissants and blueberries in the baking dish. Sprinkle with the coarse sugar.
- Bake at 375° for 30 minutes, or until a knife inserted near the center comes out clean.

