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PREP: 25
COOK: 26
SERVES: 6

Air Fryer Almond Croissant Pudding

This Air Fryer Almond Croissant Pudding delivers all the comfort of a homemade dessert with very little effort. Made with buttery mini croissants, a rich almond frangipane, and a creamy vanilla custard, it transforms simple ingredients into something that tastes straight out of a French patisserie. The air fryer gives it a beautifully golden top while keeping the inside soft and custardy — no oven, no fuss.

Ingredients

12 plain mini croissants
50gm flaked almonds
1 1/2 tbsp granulated sugar
Ice cream, to serve (optional)

Frangipane (Almond Cream)
50g caster sugar
50g butter, softened

Method - Frangipane

STEP 1

Combine all ingredients in a blender and blend until smooth and incorporated.

STEP 2

Cut the 12 mini croissants open and spread each with 1-2 tbsp frangipane, then spread the tops with another tablespoon of the mixture. Using a baking dish that fits in your air fryer, place the stuffed croissants inside so that they fit snugly. Dollop any remaining frangipane on top of the croissants and set aside.

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Ingredients

50g almond meal

20g plain flour

1 egg

1/4 tsp Queen Finest Almond Natural Extract

Custard

2 eggs

50g caster sugar

1.5 tsp Queen Natural Vanilla Bean Paste with Seeds

1/2 cup (125ml) milk

1/4 cup (80ml) thickened cream

Pinch salt

Method - Custard

STEP 1

In a large mixing jug combine the egg, sugar and vanilla bean paste and whisk to combined. Add the milk and cream and whisk again until smooth then gently poor the egg custard over the croissants evenly. Set the dish aside for 10 minutes for the mixture to soak into the croissants.

STEP 2

Preheat air fryer to 180°C. Sprinkle the flaked almonds and sugar evenly over the top of the croissants and air fry for 8-10 minutes until the almonds on top are golden then cover with foil and cook for a further 18-20 minutes until the custard has set. Serve warm with ice cream.

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