

Buttermilk Blueberry Puff

This tastes like the very best blueberry muffins, blueberry pie, and blueberry pancakes all combined into one baking dish. It's as fantastic for breakfast as it is for dessert when we have a crowd. It doesn't matter what time of day it is, the serving dish is always empty at the end of the meal!

Prep: 15 minutes Cook: 40 minutes Oven: 375 deg.

12 tablespoons (1 ½ sticks) unsalted butter, at room temperature,

12 cups cubed prepared croissants (6 to 8 large)

3 cups blueberries or blackberries

1 cup granulated sugar

6 large eggs, at room temperature

2 cups heavy cream

1 cup buttermilk

2 tablespoons pure vanilla extract

1 teaspoon kosher salt

1 tablespoon coarse raw (turbinado) sugar (optional)

1. Preheat the oven to 375 degrees F. Grease a 9x13x3 inch (deep) baking dish with butter or cooking spray.
2. Spread the croissant cubes evenly in the dish. Top with the berries.
3. In a stand mixer fitted with the paddle attachment (or in a large bowl with a handheld electric mixer), beat the 12 tablespoons butter with the granulated sugar on medium speed until creamed.
4. Beat in the eggs, one at a time, beating well after each addition.
5. Beat in the cream, buttermilk, vanilla, and salt (the mixture may appear curdled).
6. Pour mixture over the croissants and berries in the baking dish. Sprinkle with coarse sugar.
7. Bake until a knife inserted near the center comes out clean, about 40 minutes. Serve warm.
8. The puff is best eaten warm, soon after baking, but leftovers can be covered and stored in the refrigerator for up to 2 days. Tasty plain or great with whipped cream or vanilla ice cream too!

Makes 12 servings