



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHOCOLATE CROISSANT BREAKFAST BAKE

1 (10 -13 oz) package croissants	2 teaspoons vanilla
2 (8 oz) packages cream cheese, softened	2 cups milk
1 1/3 cup sugar	2 cups semi-sweet chocolate chips
4 eggs	

1. Preheat oven to 350 degrees. Lightly a 9x13 inch pan with cooking spray.
2. Place croissant pieces in prepared pan. Sprinkle with chocolate chips.
3. Beat cream cheese, sugar, eggs and vanilla in medium bowl with electric mixer until well blended. Add milk and mix until combined. Pour evenly over croissant pieces.
4. Let stand 20 minutes or cover and refrigerate overnight.
5. Bake uncovered for 35 to 40 minutes or until set in the center. Serve warm.

**NOTE:** Use already prepared croissants for this recipe, NOT refrigerated crescent rolls.

[www.plainchicken.com/chocolate-croissant-breakfast-bake/](http://www.plainchicken.com/chocolate-croissant-breakfast-bake/)