Less than 30 minutes

Serves 4

Ingredients:

- 3 Tbsp (45ml) brown sugar
- 1 tsp (5ml) cinnamon
- 4 croissants, halved
- 3 Tbsp (45ml) soft butter
- 2 slabs (100g each) white chocolate, chopped
- 1 punnet (400g) strawberries, hulled and halved
- 4 eggs
- 2½ cups (625ml) cream or milk
- 1 tsp (5ml) vanilla essence
- Vanilla ice-cream, for serving (optional)

Method:

1. Preheat oven to 160°C. Grease a 30cm x 16cm baking dish.
2. Combine sugar and cinnamon.
3. Spread each croissant half with butter and sprinkle with two-thirds of the cinnamon-sugar.
4. Divide half the chocolate and strawberries between each croissant.
5. Arrange croissant halves in the baking dish.
6. Scatter remaining chocolate and strawberries in between croissants.
7. Whisk together eggs, cream or milk and vanilla essence.
8. Pour over croissants and sprinkle with remaining cinnamon-sugar.
9. Bake for 15-20 minutes or until golden.
10. Serve hot with a scoop of ice cream, if you like.

COOK'S NOTE: It's fine to swap white chocolate for milk or dark chocolate, if you prefer it.

[Browse more baking recipes here.](#)