

Simple Almond Croissants

Dough:

2 C. All-purpose flour
2 tsp. yeast
1 tsp. salt
6T cane sugar
1 ½ sticks butter (12 oz.)
⅝ C. Whole milk

Topping:

1 egg (for egg wash)
2 T. Honey (mixed with a bit of warm water)
Sliced almonds
Powdered sugar for dusting

Mix together the dry ingredients in a large bowl. Slice butter into ⅛ inch slices, then quickly mix the slices into the flour mixture, making sure each slice of butter is coated. Add the milk and mix together quickly with a wooden spoon, until a stiff and shaggy dough ball is formed. Don't over knead, there should be big hunks of butter in the dough. Refrigerate for at least one hour.

Roll cold dough onto well floured surface and shape into a rough square. Work quickly, the dough needs to stay cold! Roll out the dough until it is about ½ inch thick, then fold it into thirds. Turn it 90°, then re-roll the dough, and fold into third the opposite way. Place in plastic wrap and refrigerate for at least 20 minutes. After the dough has rested for twenty minutes, repeat the rolling, folding, turning, re-rolling, re-folding. Again, wrap dough and chill for 20 minutes. Roll out dough until it is in a long rectangle and about ¼ inch thick. Cut into long slender triangles, and roll each triangle into a crescent shape. Brush with egg wash, and bake in 375° oven for about 20 minutes. When croissants are light brown, remove from oven, brush with honey glaze, and top with almonds, then return to the oven for another 5-10 minutes to finish browning and toast the almonds! Serve with a dusting of powdered sugar!

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