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Homemade Flaky Croissants

Ingredients:

2 1/4 cups all-purpose flour

1/2 cup warm milk

1/4 cup granulated sugar

1 teaspoon salt

1 packet (2 1/4 teaspoons) active dry yeast

1 cup (2 sticks) unsalted butter, cold

1 egg, beaten (for egg wash)

Instructions:



Activate the Yeast:

In a small bowl, dissolve the active dry yeast in warm milk. Let it sit for about 5 minutes until it becomes frothy.

Mix Dry Ingredients:

In a large mixing bowl, combine the all-purpose flour, granulated sugar, and salt.

Combine Wet and Dry Ingredients:

Pour the yeast mixture into the dry ingredients. Mix until a dough forms.

Knead the Dough:

Turn the dough out onto a floured surface and knead it for about 5 minutes until it becomes smooth and elastic. Form it into a ball.

Chill the Dough:

- Wrap the dough in plastic wrap and refrigerate it for 30 minutes.
- Prepare the Butter Block:
- While the dough is chilling, place the cold unsalted butter between two sheets of parchment paper. Roll it out into a 1/2-inch-thick rectangle.

Create a Butter Layer:

Remove the dough from the fridge and roll it out into a larger rectangle, about twice the size of the butter block.

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Fold the Dough:

Place the butter block on one half of the dough and fold the other half over the top, sealing the edges.

Make Three Folds:

Roll out the dough again into a rectangle and fold it into thirds like a letter. Repeat this process two more times. This creates layers.

Chill Again:

Wrap the dough in plastic wrap and refrigerate it for 30 minutes.

Roll and Shape:

Roll out the dough into a large rectangle, then cut it into smaller triangles.

Shape the Croissants:

Roll each triangle from the wide end to the tip, creating a crescent shape.

Let Rise:

Place the shaped croissants on a baking sheet lined with parchment paper. Cover them with a clean kitchen towel and let them rise for 30 minutes.

Preheat and Egg Wash:

Preheat your oven to 375°F (190°C). Brush the croissants with beaten egg for a golden finish.

Bake:

- Bake the croissants for 15-20 minutes, or until they are golden brown and puffy.
- Cool and Enjoy:
- Let the croissants cool slightly before serving. Enjoy your homemade flaky croissants!

