Name _____

Homemade Flaky Croissants

Short Answer

1. Why is it essential to refrigerate the dough and butter block during the croissant-making process?

2. Describe the shape you should create when rolling each triangle of dough to make croissants.

3. How can you tell when the croissants are ready to be taken out of the oven?

4. What are some delicious ways to enjoy homemade flaky croissants, besides eating them plain?

5. Can you suggest any creative fillings or toppings to make stuffed croissants?

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