

Name _____

Homemade Flaky Croissants

Open-Ended Response Questions

1. Explain the purpose of folding the dough multiple times to create layers in croissants. How does this technique contribute to the croissants' flakiness and texture?
2. Imagine you want to make savory croissants for a special brunch. What fillings and ingredients could you use to create a unique and tasty twist on traditional croissants?
3. Think about different occasions when you might want to bake homemade flaky croissants. How could you customize them to suit each occasion?
4. Describe the process of making the butter block and why it's important in the croissant-making process.

