

Name _____

Homemade Flaky Croissants

Short Answer Key

1. Refrigerating the dough and butter block helps to keep the butter cold, preventing it from melting into the dough. This, in turn, creates distinct layers when baked, resulting in the flaky texture of croissants.
2. When rolling each triangle of dough to make croissants, you should create a crescent shape by starting from the wide end and rolling towards the tip.
3. You can tell the croissants are ready to be taken out of the oven when they turn golden brown and become puffy. They should have a slightly crispy exterior.
4. Besides eating them plain, you can enjoy homemade flaky croissants by spreading them with butter or jam, using them as a base for breakfast sandwiches, or filling them with ham and cheese for a savory twist.
5. Creative fillings or toppings for stuffed croissants could include chocolate chips and a dusting of powdered sugar for a sweet treat, or spinach and feta cheese for a savory option.

