

Name _____

Homemade Flaky Croissants

Open-Ended Response Answer Key

1. Folding the dough multiple times creates layers in croissants by sandwiching cold butter between thin layers of dough. During baking, the water in the butter turns into steam, creating pockets of air and causing the layers to puff up and separate. This process results in the flaky, airy texture of croissants.
2. To make savory croissants, you can use fillings like cooked bacon or ham, scrambled eggs, and shredded cheese. You could also add herbs like chopped chives or rosemary for extra flavor. Roll these fillings inside the dough triangles before shaping and baking the croissants.
3. Homemade flaky croissants can be customized for various occasions. For a brunch, you can make ham and cheese croissants or bacon and egg croissants. For dessert, fill them with chocolate and nuts. For a fancy gathering, sprinkle the tops with sesame seeds for an elegant touch.
4. The process of making the butter block involves rolling cold, unsalted butter between two sheets of parchment paper to create a flat, even layer. This block is then placed inside the dough and folded multiple times. The butter block is crucial because it creates the distinct layers in croissants when baked, resulting in their flaky texture.

