

# CROISSANTS

Using this recipe you will make a buttery and flaky CROISSANTS in your home ,

all you need is :

- + 1 active dry yeast .
- + 1/4 cup warm water .
- + 1 tsp granulated sugar .
- + 2 cups all-purpose flour .
- + 2 tsp white sugar
- + 1 tsp and half salt.
- + 2/3 cup warm milk.
- + 2 tbsp vegetable oil
- + 2/3 cup chilled unsalted butter .
- +1 large egg .
- +1tbsp water .

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## **INSTRUCTIONS :**

STEP I : Place the flour, granulated sugar, active dry yeast , and salt in a large bowl , and whisk together until combined .

STEP II : Add chilled butter , milk and stir together until a stiff dough forms. Wrap the dough tightly in plastic wrap and chill for 60 minutes .

STEP III : Roll the dough into a long rectangle shape on a lightly floured surface.

STEP IV : Fold it into thirds , turn 90 degrees, and repeat until the dough is smooth and flat .

STEP V : Wrap tightly and chill for more 1h30minutes .

STEP VI :Divide the dough in half and roll each portion out to a thickness of about 1/8-inch, in a long rectangle shape , then cut into long triangles then roll from the wide end to the pointed end, tucking the point under the croissant.

STEP VII :Place on a baking sheet and cover with plastic wrap , set aside until double size for 2 hours .

STEP VIII : Brush the croissants using egg whites .

STEP IX : Bake for 20 minutes in preheated oven .

You should try it , they are puffed , flaky and golden brown .

BON APPÉTIT !!!