

Strawberry Croissant Sandwich with Almond Whipped Cream

Looking for a Sweet **Croissant Sandwich** recipe that is perfect for a **strawberry breakfast**? You will want to save this recipe. Easy to make and simply delicious this stuffed croissant is topped with **Almond Whipped Cream**.

How to Make Whipped Cream from Scratch

You might think that it is difficult to make whipped cream from scratch. It is actually incredibly easy. The benefit of making your own whipped cream is that it will taste so much better than store-bought. With this recipe, not only are you making your own whipped cream, you are making almond whipped cream.

Whipped cream is made using heavy whipping cream, sugar and almond extract. Using an electric beater, you will whip this cream and sugar together into stiff peaks. That is all that is needed to make whipped cream from scratch.

How to Store Almond Whipped Cream

Once you have made this almond whipped cream you will want to store it in an airtight container. This whipped cream will stay fresh in the refrigerator for about 4 days. If you will not use all of the whipped cream before it will go bad, you can freeze the almond whipped cream. The almond whipped cream will stay fresh in the freezer for up to 4 months. This is a great way to make one batch and then use it as needed over time. Freeze it in single serve amounts to be able to use them easier.

Variations to this Strawberry Breakfast

One bite of this delicious strawberry breakfast and you will want to make these stuffed croissants all the time. This is a breakfast that is going to seem like a decadent treat with every bite. If you are looking for ways to change this treat, you can try:

- **Add chocolate:** You can create a chocolate almond whipped cream by adding cocoa powder to the whipped cream.
- **Add Chocolate Chips:** You can mini chocolate chips to the whipped cream.
- **Drizzle with Chocolate Sauce:** Melt some chocolate chips or use a chocolate sauce to drizzle a little chocolate over the stuffed croissant.
- **Different Extracts:** While in this recipe I use almond, there are many different flavored extracts that you can use. Experiment with different flavors to see what other whipped cream flavors you will enjoy.



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Ingredients in Strawberry Croissant Sandwich with Almond Whipped Cream

- heavy cream
- white sugar
- almond extract
- croissants
- fresh strawberries, sliced

How to Make Strawberry Croissant Sandwich with Almond Whipped Cream

In the bowl of a stand mixer, add cream, sugar and almond extract.

Use the whisk attachment and beat on medium speed.

Once soft peaks begin to form, keep a close eye on it.

Continue beating until medium peaks are reached.

Do not overbeat.



Cut croissants horizontally in half using a serrated knife.



Add a layer of strawberry slices onto the bottom half of each croissant.



Add a second layer.

Top with $\frac{1}{4}$ of the whipped cream.



Place the top half of the croissant on the whipped cream.

Serve immediately.

Enjoy!



Now, remember to save this recipe on Pinterest for later ☐