

Croissants

Authentic French croissants. Patience and effort are required but the results are totally worth it!

Recipe by **Katherine Foster** | Updated on April 17, 2023

 Tested by **Allrecipes Test Kitchen**

Prep Time: 40 mins

Cook Time: 15 mins

Additional Time: 10 hrs 20 mins

Total Time: 11 hrs 15 mins

Ingredients

3 tablespoons warm water (110 degrees F/45 degrees C)

1 ¼ teaspoons active dry yeast

1 teaspoon white sugar

1 ¾ cups all-purpose flour

¾ cup warm milk

2 teaspoons white sugar

1 ½ teaspoons salt

2 tablespoons vegetable oil

¾ cup unsalted butter, chilled

1 large egg

1 tablespoon water

Directions

Step 1

Combine warm water, yeast, and 1 teaspoon sugar in a small bowl. Let stand until yeast softens and begins to form a creamy foam, about 5 minutes.

Step 2

Measure flour into a mixing bowl. Combine warm milk, 2 teaspoons sugar, and salt in a separate bowl; blend milk mixture, yeast mixture, and oil into flour. Mix well and knead until smooth. Cover, and let rise until over tripled in volume, about 3 hours.

Step 3

Deflate gently, and let rise again until doubled, about another 3 hours.

Step 4

Deflate dough and chill for 20 minutes.

Step 5

Massage butter until pliable, but not soft and oily. Pat dough into a 14x8-inch rectangle.

Step 6

Smear butter over top two-thirds, leaving a 1/4-inch margin all around. Fold unbuttered third over middle third, and buttered top third down over that.

Step 7

Turn 90 degrees, so that folds are to left and right. Roll out to a 14x6-inch rectangle. Fold in three again. Sprinkle lightly with flour, and put dough in a resealable plastic bag. Refrigerate for 2 hours.

Step 8

Unwrap, sprinkle with flour, and deflate gently. Roll to a 14x6-inch rectangle, and fold again. Turn 90 degrees, and repeat. Wrap and chill 2 hours.

Step 9

Preheat the oven to 475 degrees F (245 degrees C).

Step 10

To shape, roll dough out to a 20x5-inch rectangle. Cut in half crosswise, and chill half while shaping the other half. Roll out to a 15x5-inch rectangle. Cut into three 5x5-inch squares. Cut each square in half diagonally.

Step 11

Roll each triangle lightly to elongate the point, and make it 7 inches long. Grab the other 2 points, and stretch them out slightly as you roll it up.

Step 12

Place on a baking sheet, curving slightly. Let shaped croissants rise until puffy and light.

Step 13

In a small bowl, beat together egg and 1 tablespoon water. Glaze croissants with egg wash.

Step 14

Bake in the preheated oven until crisp, flaky, and golden brown, about 12 to 15 minutes.

Nutrition Facts

Per serving: 196 calories; total fat 13g; saturated fat 7g; cholesterol 46mg; sodium 304mg; total carbohydrate 16g; dietary fiber 1g; total sugars 2g; protein 3g; calcium 24mg; iron 1mg; potassium 57mg