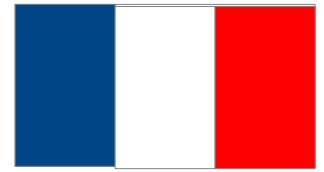


French Croissants



Ingredients:

Dough:

4 cups all purpose flour (plus more for rolling)
1/2 cup + 2 tablespoons cold water
1/2 cup + 2 tablespoons milk
1/4 cup + 2 tablespoons sugar
3 tablespoons softened butter
1 tablespoon + 1 scant teaspoon instant yeast
2 teaspoons salt

Egg Wash:

1 egg

Butter layer:

1 cold, unsalted butter

Fillings (optional):

Chocolate
Ham and Cheese
Nutella
Cinnamon sugar
etc.

Day 1:

Combine all of the dough ingredients in a stand mixer fitted with a dough hook.

Mix on low speed for 3 minutes, and medium speed for an additional 3 minutes.

Place the dough on a lightly floured plate, wrap well in plastic, and refrigerate overnight.

Day 2 (continued):

Unwrap the dough and lay it on a lightly floured surface. Roll it into a 10.5 (give or take a few) inch square. Take the butter square out of the fridge and unwrap and place it on the dough. Fold the flaps of dough over the butter and press the edges together to completely seal the butter inside the dough. Lightly flour the top and bottom of the dough, and roll it into an 8x24 inch rectangle, focusing on lengthening rather than widening. Pick up one short end of the dough and fold it over the dough, leaving one third of the dough exposed, and roll it over once more (fold the dough into thirds) Freeze for 20 minutes.

Repeat this rolling and folding process 2 more times.

Day 3:

In the morning, preheat the oven to 425 degrees Fahrenheit. Take the croissants out of the fridge and brush with a second egg wash.

Bake for 20 minutes at 425 degrees. Enjoy! (and bask in the glory of having made your own croissants)

Day 2:

Cut the cold butter lengthwise into 1/2 inch thick slabs.

Arrange the pieces on a sheet of parchment paper to form a even square.

Top with another sheet of parchment and pound the butter with even strokes with a rolling pin. As the pieces begin to stick together, use more force and roll it into another even square.

Trim the edges off and pound them into the center of the square.

Refrigerate while you get out the dough.

Day 2 (continued):

After you've done that rolling and folding process a total of three times, roll the dough into a long and narrow strip (8x44 inches) *hang in there! its a great arm workout!* Repeat the folding, freezing, and rolling process 2 more times. After, roll into a long, 8x24 inch rectangle! And cut into triangles. Add the fillings of your choice, and roll that pastry up! Brush each croissant with egg wash. And pop the baking sheet in the fridge overnight!

Tip: Scant = Just Barely