# **Butter Croissant Recipe**

### Information

Total Time: 50 minutesMakes 6 - 8 Croissants

# Ingredients

- 250ml Warm Milk
- 500g Plain Flour
- Pinch of Salt
- 60g of Sugar
- 7g Fast Action Dried Yeast
- 1 Egg (Beaten)
- 275g Chilled Butter

# **Equipment**

- Large Frying Pan
- Large Baking Dish
- Small Saucepan
- Colander
- Whisk
- Jug

### **Method**

- 1. Add the yeast and only 5g of sugar into a small mixing bowl with a dash of milk and leave until foaming.
- 2. Add the plain flour and the rest of the sugar and salt into the foaming mixture, insert into a bowl for your food mixer, attach the hook and mix until combined. (Try not to mix too much, otherwise the dough will be heavy)
- 3. You will then need to cover the mixture and place in a room temperature area for 1 hour to allow the dough to rise.
- 4. On a floured surface, roller the dough into a large rectangle shape but make sure you only roll forward to allow for a great texture.

- 5. Dot the dough surface with chilled butter and cut into squares. Fold into three pieces from the top down and then repeat step 5 again. Once this has been repeated, the dough will need to be left overnight in the fridge.
- 6. Once this dough has been chilled, cut into equal long triangles and roll up from the base towards the point and curve.
- 7. Leave to rise for 1 more hour before cooking, once 1 hour has passed then bake in the oven at 220°C until golden brown (which usually takes around 15 minutes)
- 8. Once cooked, wait until they are cool to touch and ENJOY!