

Zucchini Bread Recipes

Easy Chocolate Croissants Recipe

20 min Prep time	**20 min** Cook time	**40 min** Total time
8 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

Dough

- [ ] 2 ½ cups all-purpose flour
- [ ] ¼ cup cold unsalted butter, diced
- [ ] 1/3 cup cold water
- [ ] 1 tbsp sugar
- [ ] ½ tsp salt
- [ ] 1 tsp active dry yeast

Filling

- [ ] 100 g dark chocolate, chopped
- [ ] 1 tbsp butter, melted
- [ ] 1 tsp lemon juice

Instructions

1. Combine flour, sugar, salt, and yeast in a bowl; add the cold butter and rub together until the mixture resembles coarse crumbs.



2. Gradually stir in cold water until a dough forms; shape into a ball, wrap, and chill for 30 minutes.



3. Roll the chilled dough into a rectangle, fold into thirds like a letter, and refrigerate for another 20 minutes; repeat rolling and folding two more times.



4. Mix chopped chocolate, melted butter, and lemon juice; set aside. Roll the dough thin, cut into triangles, place a spoonful of chocolate near the base, and roll up into croissants.



5 Brush each croissant with egg wash, sprinkle lightly with sugar, and bake at 400°F (200°C) for 15-18 minutes until golden and puffed.



Nutrition per serving

310 kcal	5 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the butter softens during rolling, return the dough to the fridge for 10 minutes.
- For extra shine, brush with a second egg wash halfway through baking.
- Allow croissants to cool on a wire rack to keep the bottom crisp.