



BAKING SCHOOL

On-Demand

EXTRA FLAKY CROISSANTS

BAKE YOUR BEST CLASSIC, CHOCOLATE & ALMOND CROISSANTS

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all; our 235-year-old employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need — because after all, baked goods and doing good go hand in hand.

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**EXTRA FLAKY CROISSANTS:
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TABLE OF CONTENTS

TOOLS CHECKLIST	4
SAMPLE SCHEDULES	6
CLASSIC CROISSANTS	7-8
PAIN AU CHOCOLAT	9
TWICE-BAKED ALMOND CROISSANTS	10



TOOLS CHECKLIST

FOR CREATING THE DOUGH AND BUTTER BLOCK:

- ☐ DIGITAL & INFRARED THERMOMETERS
- ☐ SCALE
- ☐ STAND MIXER WITH A DOUGH HOOK
- ☐ SHARP KNIFE
- ☐ BENCH KNIFE
- ☐ PLASTIC BOWL SCRAPER
- ☐ ROLLING PIN
- ☐ PLASTIC WRAP

FOR LAMINATING AND SHAPING:

- ☐ ROLLING PIN
- ☐ RULER
- ☐ PASTRY BRUSH
- ☐ SHARP KNIFE
- ☐ PARCHMENT
- ☐ RIMMED BAKING SHEETS
- ☐ BAKING SHEET COVERS

FOR BAKING AND FINISHING:

- ☐ HEAT-SAFE MUG
- ☐ SMALL SAUCEPAN
- ☐ PASTRY BRUSH
- ☐ OFFSET SPATULA OR PIPING BAG





Sample Schedules

Our Classic Croissants can be made in 6½ hours or split across two days. Here are two examples of how this recipe could fit into your schedule.

ONE-DAY BAKE

9:00 a.m. – Create dough and butter block
10:30 a.m. – Laminate
12:00 p.m. – Shape
12:45 p.m. – Proof
2:45 p.m. – Bake
3:30 p.m. – Serve

TWO-DAY BAKE

DAY 1

5:00 p.m. – Create dough and butter block
6:30 p.m. – Laminate
8:30 p.m. – Shape
9:20 p.m. – Refrigerate

DAY 2

7:00 a.m. – Proof
9:00 a.m. – Bake
10:00 a.m. – Serve

Classic Croissants

YIELD: 8 CROISSANTS

- **These great-tasting, great-looking croissants get their well-defined layers thanks to the two components: a stiff, low-hydration dough that holds its shape in the oven, and the butter, which is folded into the dough in 12 layers.**

INGREDIENTS

Dough

65g ($\frac{1}{4}$ cup plus 2 teaspoons) milk, cold
121g ($\frac{1}{2}$ cup plus 2 teaspoons) water, cold
8.5g ($2\frac{3}{4}$ teaspoons) instant yeast
375g (3 cups plus 2 tablespoons) King Arthur Unbleached All-Purpose Flour
37g (3 tablespoons) granulated sugar
7.5g ($1\frac{1}{4}$ teaspoons) table salt
37g ($2\frac{1}{2}$ tablespoons) unsalted butter, at room temperature*

Butter block (for laminating)

185g (13 tablespoons) unsalted butter, cold from the refrigerator*

*Our Test Kitchen prefers Cabot unsalted butter.

For baking (egg wash)

1 large egg
14g (1 tablespoon) water
 $\frac{1}{8}$ teaspoon table salt

INSTRUCTIONS

- To make the dough:** In the bowl of a stand mixer fitted with the dough hook, combine the milk, water, and yeast. Weigh your flour into the bowl; or measure it by gently spooning it into a cup, then sweep off any excess. Add the sugar, salt, and butter.
- Mix on low speed for 4 minutes, until you have a shaggy dough that's just starting to come together.
- Scrape down the bowl, increase the speed to medium-low, and mix for 1 additional minute, until the dough starts to clean the sides of the bowl and gather around the dough hook.
- Transfer the dough to a work surface and knead briefly to bring it together, sprinkling with flour as necessary. The dough will feel dry, tight, and stiff. Shape the dough into a round.
- Wrap dough in plastic wrap and place in refrigerator for at least 30 minutes and up to 2 hours (this resting time will make the dough easier to roll out in the next step).
- Remove the dough from the refrigerator, then use a sharp knife to score an 'X' on top of the dough, cutting about halfway through. Gently fold back the corners and flatten the dough to create a rough square.
- Use a rolling pin to roll the dough to a 6" x 12" rectangle, sprinkling lightly with flour as necessary to prevent sticking.
- Wrap with plastic and place in the freezer for at least 30 minutes. (The dough should be very cold but not frozen solid.) While the dough chills, prepare the butter block.
- To prepare the butter block:** Weigh the butter and place it on a lightly floured surface. Using a rolling pin, pound the butter to make it pliable. Once it's flexible but still cold, roll the butter into a 6" square, dusting the top with additional flour to prevent sticking, if necessary. Use a bench knife or a sharp knife to trim the edges and make a neat square.
- Wrap the butter block in plastic and chill in refrigerator while the dough is in the freezer, at least 20 minutes.
- To laminate the dough (perform the lock in):** Remove the dough and butter block from the refrigerator; the dough should be firm and match the consistency of the butter, which should be cold but pliable. If the dough feels too soft, let it chill in the freezer for an additional 5 to 10 minutes. Lightly flour the work surface.
- Working quickly, center the butter block on top of the dough. Cut off the bare flaps of dough with a sharp knife, then place them on top of the butter so that the butter is entirely covered.
- Use a rolling pin to gently press the dough into a rectangular shape. Add a little flour to the work surface, if necessary, but avoid adding any on top of the dough.
- Roll the dough to a 16" x 6 $\frac{1}{2}$ " rectangle.
- Fold the short edges of the dough toward the center so that they meet off-center. Score along the folded edges with a sharp knife.
- Gently roll the dough to a 10" x 7" rectangle.
- Use a sharp knife to cut the dough in half to create two 5" x 7" pieces. Use a dry pastry brush to remove any flour from between the layers and then stack the two pieces together. (Keep the pastry brush nearby to remove excess flour as you continue working.) Turn the stacked dough 90° (a quarter turn) so one of the long edges is facing you.
- Roll the dough to a 10" x 5 $\frac{1}{2}$ " rectangle, wrap with plastic, and refrigerate for 30 minutes.
- Remove the dough from the refrigerator, and working on a lightly floured surface, roll the dough to 16" in length.
- Trim the short edges with a sharp knife so that the dough is about 15" long. Cut the dough crosswise into three pieces, each measuring approximately 5" long. (Save scraps for another use.)
- Stack the three dough pieces neatly on top of one another, making sure there is no flour between them.
- Gently roll the dough to approximately 9" x 7", working to keep the three layers aligned; flip the stack as necessary. Cover with plastic wrap and refrigerate for 30 to 45 minutes.
- Line a baking sheet with parchment.
- Remove the dough from the refrigerator and on a lightly floured surface, roll it to a 14" x 9" rectangle. If the dough shrinks back and/or is getting too warm, cover it with plastic wrap and place it in the freezer or refrigerator until it feels cold (about 10 to 20 minutes, depending on temperature).
- Trim the short edges with a sharp knife. Your dough should now be about 13" x 9". (Store any scraps with others in the refrigerator.)
- To shape the croissants:** Along the long edge, score the dough in 3 $\frac{1}{4}$ " increments, then cut into four rectangles measuring 3 $\frac{1}{4}$ " x 9" each.
- Use a sharp knife to cut each rectangle diagonally to make two triangles. At this point, you can choose to cut a 1"-line in the center of the short side of the croissant (known as "notching"). Creating this notch allows you to bend the dough on either side outward a bit, which will make the croissant look wider, but also not quite as tall. You can also choose to stretch the croissant up to 1" before rolling.
- Roll up the croissants tightly, pressing down on the tip to adhere it to the croissant. Place the croissants on the prepared baking sheet spaced evenly apart; each croissant should rest on the tip of the triangle to prevent it from unfurling in the oven.

(recipe continues on next page)



29. **Prepare your oven to act like a proof box for the rising croissants:** Place a mug of boiling water on the rack of your turned-off oven. Place the baking sheet of croissants, uncovered, on the rack next to the water. Turn on the oven light. You're aiming to create a moist environment where the temperature is between 84°F to 86°F. You will need to adjust and monitor your setup to maintain this temperature. Allow the croissants to proof for about 2 hours, rotating the baking sheet once halfway through. Check the croissants for readiness 15 minutes early if your proof box is on the warmer side; if it's cooler, they may need an additional 15 minutes. When the croissants are fully proofed, they will have doubled in size, the layers will start to separate in some areas, and they'll look marshmallowy. When pressed gently with a finger, the indent should slowly fill back in.
30. Toward the end of the rising time, remove the croissants from the oven and preheat it to 400°F.

31. **To bake:** In a small bowl, combine the egg wash ingredients. Gently brush the top of the croissants with the egg wash, avoiding the exposed layers on the sides.
32. Place the croissants in oven, turn down the heat to 375°F and bake for 25 minutes and then check for doneness: The croissants should look deeply brown without any light-colored spots along the layers. Add an additional 2 to 5 minutes to the bake time if the croissants are not well-browned.
33. Remove the croissants from the oven and let cool for at least 10 minutes before serving.
34. Croissants are best enjoyed the day they're made. Store leftovers at room temperature in an airtight container or zip-top bag for 1 to 2 days. Freeze for longer storage. To reheat, place in a 350°F oven for 5 to 10 minutes or until heated through; frozen croissants will require a few additional minutes.

TIPS FROM OUR BAKERS

- If working with frozen croissants that have been shaped and proofed, remove them from the freezer 30 minutes before baking to allow them to thaw.

Pain au Chocolat

YIELD: 8 CHOCOLATE CROISSANTS

- Turning classic croissants into chocolate croissants is simply a matter of adding a tablespoon of chocolate chips to each piece of dough before rolling it up. You'll be rewarded with a pocket of sweet, melty chocolate inside each beautifully layered croissant.

INGREDIENTS

1 batch Classic Croissant Dough, prepared through laminating (step 22)

85g (½ cup) semisweet chocolate chips

For baking (egg wash)

1 large egg

14g (1 tablespoon) water

¼ teaspoon table salt

For finishing (optional)

confectioners' sugar, for dusting

INSTRUCTIONS

1. Roll the dough to a 15" x 9" rectangle on a lightly floured surface.
2. Trim the short edges with a sharp knife so that the resulting dough measures 14" x 9". Save any scraps in the refrigerator and bake separately as a baker's treat.
3. Score the dough in 3 ½" increments, then cut into two rows of four for a total of eight 3 ½" squares.
4. Place about 1 tablespoon (18 to 24 chocolate chips) in the center of one of the dough squares. Carefully bring one side of the square up and over the chocolate chips so that it is just shy of the other side. Press down firmly on the seam to seal it shut, then roll over the croissant so that the seam is centered on the bottom; press down to ensure it doesn't unfurl during baking.
5. Place the shaped chocolate croissant on a parchment-lined baking sheet, seam-side down. Repeat with the remaining dough and chocolate chips, spacing the shaped croissants evenly apart on the baking sheet.
6. Proceed with the proofing and baking as directed with the Classic Croissants above (steps 29 through 33), including brushing the croissants with egg wash before baking.
7. Dust the baked chocolate croissants with confectioners' sugar before serving, if desired.





Twice-Baked Almond Croissants

YIELD: 3 OR 4 ALMOND CROISSANTS

➤ The perfect way to give day-old croissants a new lease on life, these are both filled and topped with frangipane. The frangipane thickens and caramelizes in the oven, yielding almond croissants that are simultaneously crispy, chewy, and gooey.

INGREDIENTS

Almond bostock paste

43g (3 tablespoons) unsalted butter, at room temperature

50g (¼ cup) granulated sugar

1 large egg (50g)

50g (½ cup) almond flour

3g (½ teaspoon) orange zest*

*Zest from about ½ of a small orange or ¼ of a large orange.

Simple syrup

100g (7 tablespoons) water

150g (¾ cup) granulated sugar

Assembly

3 baked croissants, preferably day-old

sliced almonds, as needed

confectioners' sugar, for finishing

INSTRUCTIONS

1. **To prepare the almond bostock paste:** In a medium mixing bowl or the bowl of a stand mixer fitted with the flat beater attachment, beat together the butter and sugar on low speed until smooth, about 2 to 3 minutes.
2. Add the egg and mix until well incorporated.
3. Add the almond flour and orange zest; mix until smooth.
4. Place in a covered container in the refrigerator for at least an hour while you prepare the simple syrup. The bostock can be made and stored in the refrigerator up to 1 week ahead.
5. **To make the simple syrup:** In a small saucepan, bring the water to a boil over medium-high heat. Add the sugar and return the mixture to a boil and then turn it off; there shouldn't be any visible sugar crystals left. Set aside until ready to use; simple syrup can be made up to one week ahead.
6. **To assemble:** Preheat the oven to 350°F. Slice the croissant in half like a sandwich to create a top and a bottom.
7. Brush the inside (exposed, sliced side) of each croissant with a generous amount of simple syrup, about 1 ½ teaspoons per side.
8. Use a small offset spatula, knife, or piping bag to evenly apply about 2 tablespoons (34g) bostock paste onto the bottom half of each croissant.
9. Place the top half of the croissant on top of the paste, then brush it generously with more simple syrup (about 1 ½ teaspoons). If desired, spread a generous tablespoon of the remaining bostock paste evenly on top of each croissant. Sprinkle with sliced almonds. For best results, allow the assembled almond croissants to chill in the refrigerator for 15 minutes before baking; this allows the bostock paste to set and creates the neatest presentation.
10. Bake the almond croissants on a parchment-lined baking sheet for about 20 to 25 minutes, until the paste is set on the inside of the croissants (check the inside of the croissants by lifting one of the top halves up with a paring knife).
11. Dust the croissants with confectioners' sugar and serve slightly warm or at room temperature. Almond croissants are best enjoyed the day they're made.



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