

# Almond Croissants

**Makes 8**

**Hands-on Time 30 minutes**

**Proving Time +2 hours**

**Baking Time 30 minutes**

## Ingredients

- 55g ground almonds
- 1 tbsp bread flour (plus extra for dusting)
- 55g unsalted butter or plant-based butter (softened)
- 60g caster sugar
- 1/2 tsp almond extract
- 2 medium eggs (1 for frangipane, 1 for egg wash)
- 1 portion rough cruff dough
- 1 handful almond flakes
- Icing sugar (optional, for dusting)

## Equipment

- Mixing bowl
- Spoon
- Rolling pin
- Pizza cutter or sharp knife
- Baking sheets
- Baking parchment
- Roasting tin or tea towels
- Small bowl
- Fork
- Pastry brush
- Wire rack
- Sieve (optional)

## Method

### 1. Make the frangipane

- In a bowl, mix the ground almonds, 1 tbsp flour, butter, sugar, almond extract, and 1 egg until smooth. Set aside.

### 2. Prepare the dough

- Line a baking sheet with parchment.
- Roll the dough on a lightly floured surface into a 50cm x 25cm rectangle.
- Use a pizza cutter or knife to make 9cm-wide indentations along the bottom edge. Repeat along the top edge, offsetting the cuts to create triangles. Cut along the indentations to form 8 triangles.

### 3. Shape the croissants

- Make a small slit in the wide end of each triangle.
- Place 1 tbsp frangipane on the wide end of each triangle, spreading it slightly toward the tip.
- Roll the dough up from the wide end, tucking the tip underneath. Repeat with the remaining triangles.

### 4. Prove the croissants

- Place the croissants on the lined baking sheet, spacing them apart.
- Cover with a roasting tin or tea towel and let prove for 2 hours, or until doubled in size and wobbly.

## **5. Bake the croissants**

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Dollop the remaining frangipane onto the croissants and spread gently.
- Beat the remaining egg and brush it over the croissants, avoiding the frangipane.
- Sprinkle almond flakes over the frangipane.
- Bake on the middle shelf for 30 minutes, or until golden.

## **6. Cool and serve**

- Let the croissants cool on the sheet, then transfer to a wire rack.
- Dust with icing sugar before serving, if desired.

Enjoy!