

Almond croissants

Serves: 6

Ingredients

Croissants

6 day-old butter croissants, *See my other recipe*

Simple syrup

100 g sugar

100 g water

1 tsp vanilla extract

Frangipane (almond cream)

100 g unsalted butter, *softened*

100 g caster sugar

100 g almond flour

2 eggs

20 g flour, *Or cornstarch*

½ tsp almond extract, *Optional may bakeries omit it*

Pinch of salt

Topping

30g Almonds, *Sliced*

Icing sugar

Preparation Steps

Make the syrup

1. Boil the sugar and water until dissolved. Let cool. Add rum or vanilla if using.

Make the frangipane

2. Cream together: butter & sugar

3. Beat in the eggs one at a time.

4. Mix in: ground almonds, flour, salt, almond extract

5. The mixture should be soft and spreadable.

Prepare the croissants

6. Slice each croissant almost all the way through.

7. Brush or lightly dip the inside with the syrup. Don't soak them completely—they should be moist, not soggy.

Fill



8. Spread a generous layer of frangipane inside (about 2–3 tablespoons).

9. Close the croissant.

Top

10. Brush the outside lightly with more syrup.

11. Spread another layer of frangipane over the top.

12. Cover generously with sliced almonds.

Bake

13. Bake at 170–180°C (340–355°F) for 15–20 minutes, until:

14. golden brown

almonds are toasted

filling is puffed and lightly caramelized

15. Cool for 10 minutes.

16. Finish with a dusting of icing sugar.

Notes

Insides a tad runny and exploded out. Little bit of almond extract should be used in filling