

LA PROVENCE & PETITE PROVENCE

Baking Instructions

U-Bake Frozen Traditional/Chocolate Croissants

1. Place the frozen Croissants 3 inches apart on a baking sheet.
2. Let them proof at room temperature for 8 to 10 hours. (Hint: get these set up to proof before you go to sleep and they'll be ready to bake when you wake up)
3. When you are ready to bake, preheat your oven to 375°.
4. Make an egg wash by stirring together one egg and one teaspoon of water.
5. Lightly brush the tops of the proofed Croissants with the prepared egg wash.
6. Bake for 15-20 minutes, or until golden brown.

Traditional Croissant Ingredients: Dough (flour, milk, butter, egg, sugar, yeast, salt)

Chocolate Croissant Ingredients: Dough (flour, milk, butter, egg, sugar, yeast, salt), chocolate