

Chocolate Croissant Recipe

Ingredients

- 1 package frozen puff pastry, thawed
- Chocolate chips or a bar of cooking chocolate
- 1 egg

Instructions

Preheat the oven to 400 degrees. Set out a cookie sheet and line it with a sheet of parchment paper.

Sprinkle a table spoon full of flour on a large cutting board. Unfold one sheet of the thawed puff pastry over the floured surface and gently roll the dough out with a rolling pin.

Use a pizza wheel cutter to cut the dough into 12 sections (3 rows of 4.)

Unwrap the chocolate bar and break it into small pieces. Place one square of chocolate on each square of pastry dough. Fold the square of dough over to form a pocket around the chocolate and pinch the edges together. Place the finished square on the prepared cookie sheet.

Repeat with the remaining squares of dough and chocolate.

Crack the egg into a small bowl. Use a fork to gently whisk the egg until it is smooth and yellow. Add 1 tbsp of water to the egg and whisk it in to form an egg wash.

Use a pastry brush to paint some of the egg wash over each of the chocolate puffs.

With oven mitts on both your hands, place the cookie sheet in the oven. Bake the puffs for 12 -14 minutes or until the pastry is golden brown.



4 Steps: Chocolate Bliss

