

# How to Make Croissants

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*Golden brown and extravagantly flaky, these classic French croissants boast crisp, shattering layers and a tender, buttery interior that transports you straight to a neighborhood boulangerie.*

## Ingredients

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- butter (softened (for dough))
- flour (for dough)
- sugar
- salt
- yeast
- milk (cold)
- butter (softened, beaten with flour; chilled as a 7×10-inch rectangle (for butter layer))
- flour (for beating into butter layer to stabilize)

## Instructions

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1. Make the dough: In a mixer bowl, combine butter, flour, sugar, salt, yeast, and cold milk. Mix and knead until a smooth dough forms (about 5 minutes).
2. Chill dough: Cover and refrigerate for 30 minutes.
3. Roll dough: On a lightly floured silicone baking mat, roll the dough into a precise 14×10-inch rectangle. Transfer the mat with the dough to a baking sheet, cover, and refrigerate for 4 hours or overnight.
4. Make butter layer: Beat softened butter with a little flour to stabilize it, then spread into a 7×10-inch rectangle on a silicone mat. Chill about 30 minutes—aim for the butter and dough to be the same temperature.
5. Enclose butter: Peel the chilled 7×10-inch butter slab from the mat and place it on one half of the 14×10-inch dough. Fold the dough over to fully encase the butter and seal the edges.
6. Laminate – turn 1: Roll the dough into a large rectangle and fold it in thirds (like a letter).
7. Laminate – turn 2: Roll out again and fold in thirds. If the dough warms at any point, chill for 20 minutes.
8. Chill between turns: Refrigerate the dough for 30 minutes.
9. Laminate – turn 3: Roll out once more and fold in thirds to complete 3 total turns (laminations).
10. Long chill: Cover and refrigerate the laminated dough for 4 hours or overnight.
11. Final roll: Roll the dough into an 8×20-inch rectangle.
12. Portion: Slice lengthwise to create two 4×20-inch strips. Cut each strip crosswise 3 times to make eight 4×5-inch rectangles (16 pieces total).
13. Shape: Cut each rectangle diagonally to form 16 triangles. Gently stretch each triangle to about 8 inches without

compressing the layers. Cut a small slit at the wide end, then roll up tightly into a crescent, placing the tip underneath.

14. Proof: Loosely cover and let rest at room temperature for 1 hour, then refrigerate for 1 hour. Croissants should be cold going into the oven to limit spread.

15. Bake: Bake until deeply golden brown and crisp with visible flaky layers.

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**Tags: French, Pastry, Breakfast, Advanced, Laminated Dough, Weekend Project**

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