

Homemade small-batch croissants

Flaky, homemade, bakery-style croissants can be made right at home with this easy, step-by-step tutorial.

Yields 8

Prep time: 30 minutes | Inactive time: 3 hours | Bake time: 20 minutes | Total time: 3 hours 50 minutes

Ingredients:

- 2 cups bread flour
- 1/2 teaspoon sea salt
- 1-1/4 sticks cold, unsalted butter, diced
- 1/2 cup 2 percent milk, warmed
- 4 tablespoons organic sugar
- 2 tablespoons active dry yeast

Directions:

1. To a large bowl, add the flour, sea salt and diced cold butter. Using a pastry cutter, cut the butter into the flour until it resembles crumbs. To a separate bowl, add the warm milk, sugar and yeast. Mix well, and let stand for 10 minutes or until it becomes slightly foamy.
2. Add the yeast mixture to the dry flour mixture, and mix gently until a soft, sticky dough forms. (You will see small, pea-size pieces of butter in the dough, which is what you want.)
3. Dump the dough out onto a floured surface, and roll it out into a circle. Fold the sides of the dough inward, and wrap tightly in plastic wrap. Chill the dough for 2 hours.
4. Again, dust a large work surface with flour, and remove the dough from the plastic wrap. Roll out the dough into a circular shape. The cold dough will be a little more difficult to roll, so keep rolling and flipping the dough several times, as this helps warm it up, making it easier to work with. Wrap the dough in plastic wrap again, and chill for 30 minutes. Repeat this process 1 more time.
5. After you have repeated the process of rolling out and chilling the dough, it is finally time to make the croissants.
6. Once more, dust a large work surface with flour, and roll the dough into a disc or circular shape.
7. Using a pizza cutter or a sharp knife, cut the dough as if you were slicing pizza into 8 equal parts or wedges.
8. Starting from the wide part of the wedge, roll the dough downward to make the classic croissant shape.
9. Place the croissants with the "tip" sides down onto the baking sheet. Cover with a dish towel, and let the croissants rise at room temperature for 2 hours or until they have almost doubled in size.
10. Preheat the oven to 425 degrees F. Bake for 8 minutes, then reduce the heat to 375 degrees F, and bake for another 8 to 10 minutes or until the croissants are nice and brown on top.
11. Remove from the oven, and let cool on a wire rack. Serve as is or with fresh fruit jam, cream cheese, butter or honey.