

# BAKE~AT~HOME CROISSANT INSTRUCTIONS

1. PREHEAT OVEN TO 325 F
2. PLACE PASTRIES 3 INCHES APART ON A PARCHMENT-LINED BAKING SHEET
3. MAKE AN EGG WASH BY BEATING ONE WHOLE EGG WITH A TEASPOON OF SUGAR AND A TEASPOON OF WATER WITH A FORK UNTIL MIXED.
4. LIGHTLY BRUSH THE TOP OF EACH CROISSANT WITH THE EGG WASH.
5. PLACE IN HEATED OVEN AND BAKE UNTIL GOLDEN ON TOP, USUALLY 15 -17 MINUTES, DEPENDING ON OVEN TYPE

## TIPS

CROISSANTS DO NOT NEED TO RISE BEFORE BAKING, AND CAN BE STORED IN THE FREEZER FOR UP TO 3 MONTHS.

OVEN TYPES VARY, AS TO CROISSANT PREFERENCES. THE COOK TIME IS A GUIDE, BUT BECAUSE HOME OVENS VARY GREATLY, REMOVE CROISSANTS ONCE THEY HAVE ACHIEVED THE LEVEL OF GOLDEN BROWN DESIRED.