



Long Livo

Easy Homemade Chocolate Croissants

30 min
Prep time

8
Servings

20 min
Cook time

Hard
Difficulty

50 min
Total time

French
Cuisine

Ingredients

Dough

- ☐ 2 ½ cups all-purpose flour
- ☐ ¼ cup granulated sugar
- ☐ 1 tsp salt
- ☐ 1 cup cold unsalted butter, cubed
- ☐ ¾ cup cold whole milk

- ☐ 1 large egg

Filling

- ☐ 4 oz dark chocolate bar, broken into chunks
- ☐ 1 tbsp butter (optional, for extra gloss)

Finish

- ☐ 1 egg, beaten with 1 tsp water (egg wash)
- ☐ 1 tbsp granulated sugar for sprinkling

Instructions

- 1 In a bowl, whisk flour, sugar, and salt. Add the cold butter pieces and cut them in until the mixture resembles coarse crumbs.
- 2 Mix milk and egg, then pour into the dry ingredients. Stir until a shaggy dough forms; be careful not to over-mix.
- 3 Turn the dough onto a floured surface, shape into a rectangle, and wrap in plastic. Chill for 30 minutes.
- 4 Roll the dough into a long rectangle, place the butter block in the center, fold the edges over, and roll again. Perform three simple folds (letter-fold) with chilling 15 minutes between each.
- 5 After the final rest, roll the dough to about ¼-inch thickness. Cut into triangles, place a few chocolate chunks at the base, and roll tightly.
- 6 Place the rolled croissants on a parchment sheet, brush with egg wash, sprinkle sugar, and let rise 30 minutes in a warm spot.
- 7 Preheat oven to 375°F (190°C). Bake croissants 15-20 minutes until golden and puffed. Let cool slightly before serving.

Nutrition per serving

290 kcal

Calories

5 g

Protein

34 g

Carbs

14 g

Fat

Tips & notes

- If the dough feels sticky, add a touch more flour, but avoid over-flouring.
- For a richer flavor, brush the croissants with melted butter right after baking.
- You can freeze the shaped croissants before the final rise; bake from frozen, adding a few minutes.