

Plate Dream

Easy Homemade Chocolate Croissants

30 min Prep time	**20 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

Dough

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1/4 cup sugar
- [ ] 1 tsp salt
- [ ] 1 tsp instant yeast
- [ ] 3/4 cup cold water
- [ ] 1/2 cup cold unsalted butter, cubed

Filling & Finish

- [ ] 1 cup dark chocolate chips
- [ ] 1 egg, beaten (for wash)
- [ ] 1 tbsp lemon juice

Instructions

1. Combine flour, sugar, salt, and yeast in a bowl. Add cold water and stir until a shaggy dough forms.
2. Turn dough onto a floured surface, knead briefly, then wrap and chill for 30 minutes.
3. Flatten the butter into a rectangle, place on chilled dough, fold and seal. Roll out gently, then fold into thirds. Repeat this roll-fold process three times, chilling 15 minutes between each turn.
4. Roll the final dough into a thin sheet, cut triangles, sprinkle chocolate chips on the wide end, roll tightly, brush with egg wash, and let rise 20 minutes.
5. Bake at 400°F (200°C) for 15-20 minutes until golden. Cool briefly, then enjoy.

Nutrition per serving

310 kcal	5 g	35 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the butter softens too much during rolling, return the dough to the fridge.
- A light dusting of powdered sugar adds a festive touch.
- For extra shine, spray a mist of water before the egg wash.