

Helergon Kitchen

Chocolate Croissants – Easy Homemade Recipe

20 min Prep time	**20 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Dough

- [ ] 2 ½ cups all-purpose flour
- [ ] ¼ cup cold unsalted butter, diced
- [ ] ¼ cup cold butter, in a solid block for lamination
- [ ] ¼ cup cold water
- [ ] 2 tbsp sugar
- [ ] ½ tsp salt
- [ ] 1 tsp lemon juice

Filling

- [ ] ½ cup semi-sweet chocolate chips
- [ ] 1 tbsp butter, melted (to coat chips)
- [ ] 1 tsp sugar (optional, for extra sweetness)

Finish

- [ ] 1 egg, beaten (egg wash)
- [ ] 1 tbsp sugar for sprinkling

Instructions

1. In a bowl combine flour, sugar, and salt. Add the diced butter and cut it in until the mixture resembles coarse crumbs.
2. Stir in cold water and lemon juice to form a dough. Wrap in plastic and chill for 30 minutes.
3. Roll the dough into a rectangle, place the cold butter block in the center, fold the dough over, and seal the edges. Roll out again and perform three simple folds, chilling 15 minutes between each turn.
4. Roll the laminated dough to about ¼-inch thickness. Cut triangles, place a few chocolate chips at the wide end, then roll tightly into crescents.
5. Place croissants on a parchment sheet, brush lightly with egg wash, sprinkle sugar, and let rise 15 minutes.
6. Bake at 400°F (200°C) for 15-18 minutes, until golden brown. Let cool briefly before serving.

Nutrition per serving

260 kcal	5 g	30 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the butter warms up during rolling, return the dough to the fridge for a few minutes.
- For extra shine, brush with butter instead of egg wash.
- Serve with a dollop of jam or a dusting of powdered sugar if desired.