

These Almond Croissants Taste Like They Came Straight From a Paris Bakery

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OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 batch of puff pastry (store-bought or homemade)
- 1 cup almond paste
- 1/2 cup powdered sugar
- 1/4 cup unsalted butter, softened
- 1/4 cup sliced almonds
- 1 egg (for egg wash)
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a bowl, mix the almond paste, powdered sugar, softened butter, and vanilla extract until smooth.
3. Roll out the puff pastry on a lightly floured surface and cut it into triangles.
4. Spread a generous amount of the almond mixture on each triangle, then roll them up from the wide end to the tip.
5. Place the rolled croissants on the baking sheet, brush with the egg wash, and sprinkle sliced almonds on top.
6. Bake for 20-25 minutes or until golden brown and flaky.
7. Let them cool slightly before serving. Enjoy with a cup of coffee or tea!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-almond-croissants-taste-like-they-came-straight-from-a-paris-bakery/>