

Homemade Croissants That Are Buttery, Flaky, and Worth Every Layer

3 1/2 cups bread flour or unbleached flour



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INGREDIENTS

For the Dough:

- 1 cup warm water
- 1 packet active dry yeast
- 1/4 cup granulated sugar
- 3 1/2 cups bread flour or unbleached flour
- 3 teaspoons kosher salt
- 6 tablespoons butter, room temperature, cut into pieces

For the Butter Layer:

- 2 sticks unsalted European-style butter or other high-quality unsalted butter

For the Egg Wash:

- 1 egg
- 1 tablespoon water

DIRECTIONS

1. In the bowl of a mixer or a large mixing bowl, combine the warm water and yeast and let it sit briefly until foamy.
2. Add the sugar, flour, salt, and room-temperature butter pieces.
3. Mix until a smooth dough forms.
4. Cover and chill the dough so it is firm enough to roll.
5. Shape the cold butter into a flat rectangle or block.
6. Roll the dough into a larger rectangle and place the butter block inside.
7. Fold the dough over the butter to fully enclose it.
8. Roll the dough out and fold it in thirds like a letter.
9. Chill the dough.
10. Repeat the rolling and folding process several times, chilling between turns, to build layers.
11. Roll the finished dough into a large rectangle.
12. Cut triangles and roll each triangle tightly from the wide end to the tip to form croissants.
13. Arrange them on a baking sheet and let them proof until puffy and jiggly.
14. Brush with egg wash.
15. Bake until deeply golden and flaky.

SWAPS & NOTES

High-quality unsalted butter matters here.

Multiple croissant recipes emphasize that butter is one of the most important ingredients because it creates the laminated layers and strongly affects the final flavor and texture.

European-style butter is often recommended because of its higher

fat content and lower moisture.

Bread flour gives a little extra structure, but many home recipes use all-purpose flour successfully.

TIPS FOR SUCCESS

Keep the dough and butter cold throughout the process.

Recipes and croissant guides consistently stress that the butter should stay pliable but not melt, because that is what preserves the layers that create the flaky texture.

Croissants need enough time after shaping to become visibly puffy before baking.

One detailed recipe notes that properly proofed croissants should look doubled and slightly jiggy before they go into the oven.

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

Original recipe: <https://chefmaniac.com/homemade-croissants-that-are-buttery-flaky-and-worth-every-layer/>