

Stone Oven Bake-At-Home Croissants

We are pleased to offer fully-proofed, frozen croissants sold in packs of 3 for you to bake off in the convenience of your home.

The joy of a fresh baked, warm croissant is something to experience! Choose from traditional butter, chocolate, almond filled, or ham and cheese.

Instructions for Bake-At-Home Croissants

**** KEEP CROISSANTS STORED IN FREEZER****

Note: Croissants must be totally thawed before baking. For best results, pull croissants from freezer 8-12 hours before baking (the night before) remove from bag and place in refrigerator. If you can't wait the 8-12 hours, you can pull the croissants from the freezer and leave on sheet pan at room temperature. Allow 1-1.5 hours for croissants to thoroughly defrost. (Note: Filled croissant take longer to defrost than plain croissants.)

Baking:

Preheat oven to 375 degrees.

Place thawed croissant on a greased baking pan

Egg wash just before putting in oven. (beat an egg and apply gently with a pastry brush to top and sides)

Place in middle rack of oven and **bake until croissants are a deep golden color.**

Times may vary from 18-25 minutes depending on actual oven temp., temperature of the croissants etc.

After baking allow croissant to cool for 10 minutes and enjoy!

Glaze for Cinnamon Croissant - After baking, pour glazing over warm croissant.