

Choco Fever Dream

Cruffin Recipe: Easy Semi-Homemade Treat

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 2 ½ cups all-purpose flour
- [ ] ¼ cup cold butter, cubed
- [ ] ¼ cup cold butter, for lamination
- [ ] ¼ cup milk, chilled
- [ ] 2 tbsp sugar
- [ ] 1 tsp instant yeast
- [ ] ½ tsp salt

Filling & Glaze

- [ ] ½ cup brown sugar
- [ ] 2 tsp ground cinnamon
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp honey
- [ ] 1 tsp lemon juice

Instructions

1. In a bowl combine flour, sugar, salt, and yeast; add the chilled milk and ¼ cup butter, mixing until a shaggy dough forms.
2. Turn the dough onto a lightly floured surface, knead gently for 1-2 minutes, then shape into a rectangle, wrap in plastic, and chill for 30 minutes.
3. Place the second ¼ cup of cold butter between two sheets of parchment and pound with a rolling pin until thin; fold the butter slab into the chilled dough, roll out to a large rectangle, fold into thirds, and refrigerate 20 minutes. Repeat the roll-fold-chill process two more times.
4. Mix brown sugar, cinnamon, and melted butter for the filling. Roll the laminated dough into a ¼-inch thick sheet, spread the filling, and cut into squares; roll each square tightly from the short side, forming a crescent shape.
5. Place the shaped cruffins on a parchment-lined tray, brush with a mixture of honey and lemon juice, and bake at 375°F for 12-15 minutes until golden.
6. Allow the cruffins to cool slightly on a wire rack before serving warm.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, dust lightly with flour; avoid adding too much.
- For extra shine, brush with an additional honey-lemon glaze after baking.
- Feel free to add a pinch of nutmeg to the filling for deeper spice.