

Choco Fever Dream

Easy Homemade Chocolate Croissants

30 min Prep time	**20 min** Cook time	**50 min** Total time
8 Servings	**Hard** Difficulty	**French** Cuisine

Ingredients

Dough

- [ ] 2 ½ cups all-purpose flour
- [ ] ¼ cup granulated sugar
- [ ] 1 tsp salt
- [ ] 1 cup cold unsalted butter, cubed
- [ ] ¾ cup cold whole milk
- [ ] 1 large egg

Filling

- [ ] 4 oz dark chocolate bar, broken into chunks
- [ ] 1 tbsp butter (optional, for extra gloss)

Finish

- [ ] 1 egg, beaten with 1 tsp water (egg wash)
- [ ] 1 tbsp granulated sugar for sprinkling

Instructions

1. In a bowl, whisk flour, sugar, and salt. Add the cold butter pieces and cut them in until the mixture resembles coarse crumbs.
2. Mix milk and egg, then pour into the dry ingredients. Stir until a shaggy dough forms; be careful not to over-mix.
3. Turn the dough onto a floured surface, shape into a rectangle, and wrap in plastic. Chill for 30 minutes.
4. Roll the dough into a long rectangle, place the butter block in the center, fold the edges over, and roll again. Perform three simple folds (letter-fold) with chilling 15 minutes between each.
5. After the final rest, roll the dough to about ¼-inch thickness. Cut into triangles, place a few chocolate chunks at the base, and roll tightly.
6. Place the rolled croissants on a parchment sheet, brush with egg wash, sprinkle sugar, and let rise 30 minutes in a warm spot.
7. Preheat oven to 375°F (190°C). Bake croissants 15-20 minutes until golden and puffed. Let cool slightly before serving.

Nutrition per serving

290 kcal Calories	**5 g** Protein	**34 g** Carbs	**14 g** Fat

Tips & notes

- If the dough feels sticky, add a touch more flour, but avoid over-flouring.
- For a richer flavor, brush the croissants with melted butter right after baking.
- You can freeze the shaped croissants before the final rise; bake from frozen, adding a few minutes.