

INGREDIENTS

150g Butter
1/2 cup Coconut Sugar
1/3 cup Almond Flour
2 cups Almond Meal
1 tsp Almond Essence
6 Shop Bought Croissants
1/3 cup Sliced Almonds
Optional: Icing Sugar for dusting

INSTRUCTIONS

1. Preheat oven to 170C
2. In a food processor combine the butter, sugar, flour, meal and almond essence.
3. Cut the croissants in half lengthways
4. Add the bottom pieces to a baking tray and spread with 3/4 of the almond mixture
5. Place the tops of the croissants back and cover with the remaining paste.
6. Bake for 10 mins or until golden.
7. If using, dust with icing sugar



Almond Croissants



Serves 6



20 mins

This is a quick and easy way to take your croissants to another level. These would also be great as an afternoon treat, by drizzling Chocolate Almond Butter over the top.

Tip: Day old croissants work best for this recipe

