TAYLOR & COLLEDGE

Salted Honey Almond Croissant Toast Cookies



Preparation: 120 mins
Portions: 8-10 Portions

Ingredients

Croissant flakes

3 Croissants
15 g Salted Butter melted

Salted honey butter croissant croutons

1 Croissant Cut length ways
60 g Unsalted butter
30 g Honey
40 g Light Brown Sugar
0.25 tsp Sea Salt Flakes
20 g Flaked Almonds

Frangipane

110 g Unsalted butter Browned
100 g Golden Caster Sugar
2 Medium Eggs
140 g Ground Almonds
70 g Plain Flour
1 tsp Taylor & Colledge Almond Extract

Cookie dough

50 g Unsalted butter cold and cubed (refrigerate until needed)
80 g Unsalted butter browned
1 tsp Miso Paste
150 g Granulated Sugar
60 g Dark Brown Sugar
1 Large Egg
1 Egg Yolk large
1 tsp Taylor & Colledge Vanilla Bean Extract
2 tsp Taylor & Colledge Almond Extract
250 g Plain Flour
0.5 tsp Baking Soda
0.25 tsp Baking Powder
0.5 tsp Salt
150 g White Chocolate Chunks or dark chocolate if you prefer a bolder cookie
50 g White Chocolate for the top of the cookies post bake
100 g Flaked Almonds

Preparation

1. Line a small baking tray with parchment. Cut the croissant length wise, then width wise into small slices. Lay flat onto your baking tray and preheat your oven to 160c.

2. Add your 3 croissants to a food processor, add the melted butter and blend into a mix of small and large croissant flakes. Set aside in a large bowl for later.

3. In a medium size mixing bowl add your golden caster sugar, ground almonds, plain flour and almond extract.

4. In a small saucepan, melt your butter, then keep cooking for a few more minutes, stirring occasionally to brown the butter. You'll know its ready when it starts foaming and has a nutty aroma & there are some dark flecks at the bottom of the pot. Now your butter is browned.

5. Immediately pour your butter over your frangipane ingredients and give it a good mix. Leave to rest for 15 minutes.

6. Then add the eggs and mix again until combined. Add to a piping bag then pipe 10 XL balls of frangipane onto a parchment line tray that will fit in the freezer. Freeze for at least 1 hour.

7. Cut 50g of your butter into cubes and place in the fridge.

8. In a small saucepan, melt your butter on a medium heat, then keep cooking for a few more minutes, stirring occasionally to brown the butter. You'll know its ready when it starts foaming and has a nutty aroma & there are some dark flecks at the bottom of the pot. Now your butter is browned.

9. Whilst its browning, add to the bowl of your stand mixer the sugars and miso paste. Once the butter is browned, pour over your sugars, scraping the bottom of the butter pan so you don't miss any flavour. Leave to cool for 30 minutes.

10. After 30 minutes add your bowl to your stand mixer with paddle attachment. Add your cold cubed butter from the fridge. Turn mixer to medium speed and cream together for 2-3 minutes.

11. Scrape the sides of the bowl. Add your egg, egg yolk, Taylor & Colledge Vanilla Extract and Taylor & Colledge Natural Almond Extract. Mix for 1 minute.

12. Then add your flour, baking soda, baking powder and salt. Mix for 1 minute. Finish by folding in your chocolate.

13. Using your cookie scoop, scoop 90-100g balls of cookie dough onto a baking tray. Using your hands, press each ball into a disc and fill with your frozen frangipane ball. Wrap and seal all edges, then roll immediately in the croissant flakes from earlier and place onto your baking tray.

14. Refrigerate for 1 hour.

15. Pre-heat oven to 190c (fan). Place your cookies on a parchment lined tray, leaving 2 inches between them. Press a generous pinch of almond flakes on top of each cookie. Place in the oven.

16. Bake for 10-12 minutes or until golden on the outside and still soft set in the middle. Press your crouton and a piece of chocolate on top straight from the oven. Shape into a circle using a cookie cutter if needed. Finish with extra almonds and flakey sea salt.

17. In a saucepan melt the butter, honey, sugar and salt. Pour this over the croissant slices. Top with flaked almond pieces on each crouton. Put into the oven and bake for 15 minutes. Remove and set aside.

18. Leave to cool on the tray for 10 minutes. Transfer to a wire rack to cool completely. Store in an airtight container for up to 3 days at room temp or 7 days in the fridge.