



Easy Gruyère Croissants

Makes: 14 croissants

Prep Time: 45 minutes Bake Time: 20 minutes

Total Time: 1 hour & 5 minutes plus rest time 30 minutes

Ingredients

- 3 & 1/2 cups all-purpose flour (add up to 1/2 cup more, if necessary)
- 2 & 1/4 tsp (1 packet) Rapid Rise yeast
- 1/2 tsp kosher salt
- 2 cups Gruyère cheese, grated
- 1 cup warm whole milk
- 2 tsp honey
- 4 tbsp salted butter, at room temperature
- 1 large egg
- 1 & 1/2 sticks (3/4) cup cold salted butter, sliced into thin pieces
- 1 egg + 1 egg yolk, beaten together, for brushing

Cranberry Honey Butter:

- 6 tablespoons salted butter, at room temperature
- 1/3 cup dried cranberries
- 1 tablespoon honey

Instructions

In the bowl of a stand mixer, combine the flour, yeast, and salt. Add 1 cup of cheese. Mix with a fork to combine. Pour in the warm milk, honey, 1 egg, and butter. Using the dough hook, mix until the flour is incorporated, 4-5 minutes. If the dough seems sticky, add the remaining 1/4 -1/2 cup of flour. Cover the bowl and let sit at room temperature for 15 minutes or up to a few hours at room temperature.

Roll the dough out onto a lightly floured surface, creating a large rectangle that's about 12x18 inches. Layer the thin slices of cold butter down the middle 1/3 of the dough, creating a rectangle of butter (see above photo).

Fold 1/3 of the dough over the butter, then fold the other 1/3 over top of the first layer so you have 3 dough layers (like an envelope). Roll the dough out again into a large rectangle, fold into thirds.

Next, roll the dough out in a large, long 25x9 inch rectangle (it does not need to be exact/perfect). Using a pizza cutter or sharp knife cut the dough into 14-16 long triangles, about 3 inches wide. Sprinkle each triangle with the remaining cheese. Roll the croissants up. Place on a parchment-lined baking sheet, 2-3 inches apart. Cover and freeze 15-20 minutes. Alternatively, you can let the rolls sit in the fridge overnight.

Preheat the oven to 400°F. Brush with the rolls with the beaten egg. Bake the croissants for 16-20 minutes, until deeply golden. Serve the croissant warm, with cranberry butter and sea salt.

Cranberry Honey Butter:

Combine the butter, cranberries, honey, and a pinch of salt together in a small bowl.

Chef's Notes:

To Use Active Dry Yeast: Mix 1 packet (2 & 1/4 teaspoons) active dry yeast with the warm milk and honey. Let sit 5-10 minutes, until bubbly and foamy on top. Add the flour and follow the directions as listed for the remainder of the recipe.

Recipe from Half Baked Harvest