



Marzipan Croissants

This is a super easy recipe, done within minutes yet so delicious. Do you expect a friend for tea? Hungry kids coming home from school? In short time you can do your magic with these croissants.

The filling itself is very tasty and leftovers can be easily used for homemade pralines (just fill it in a chocolate hollow made with vegan chocolate).

You can prepare these croissants either with puff pastry or with croissant dough. Both alternatives are usually vegan in the supermarkets.

Ingredients

200g marzipan
6 tablespoons almond flour (or ground almonds)
3 tablespoons almond butter
1 tablespoon icing sugar
3 tablespoons almond milk

2 packs of puff pastry or croissant dough

Almond flakes
2 teaspoons icing sugar
5 tablespoons almond milk for the garnish

Instructions

- Mix the marzipan, almond flour, almond butter, icing sugar and almond milk in a blender to a smooth paste. Ad more almond milk if necessary, until the paste is creamy and a bit sticky. Should not be too liquid though.
- Cut elongated big triangles out of the pastry. Cut a small slit in the wide side.
- Spread the filling in the middle of the dough from top to bottom.
- Roll the dough towards the top a bit sideways (that is why we need the slit in the dough), and form the croissant.
- Bake in at 200 C (180 C fan oven) for approx. 5 minutes.
- Mix almond milk with icing sugar and brush it on the half-baked croissants. Sprinkle almond flakes on top and again some almond-sugar-mix.
- Bake the croissants another 10-15 minutes until the almonds are roasted and the pastry golden brown. Dust them with icing sugar and let them cool down.