



Pain au Chocolat Chocolate Croissants

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

4 hrs

Description

This pain au chocolat recipe makes light flaky French croissants filled with delicious chocolate. They do require a little effort but a bread machine makes the process a lot easier. Your entire family will love these.

Ingredients

- - ¼ cup warm water - 2 ¼ cups bread flour - 2 tablespoons instant nonfat dry milk - 1 tablespoon white sugar - ½ teaspoon salt - 2 tablespoons butter
- softened - 1 ½ teaspoons instant yeast - ½ cup butter
- softened - 1 egg yolk - 1 tablespoon milk - 9 ounces semisweet chocolate chunks

Instructions

1. Gather the ingredients. ALLRECIPES / QI AI Pour water into a bread machine pan; add flour. Sprinkle milk powder over flour. Place sugar
2. salt
3. and 2 tablespoons of softened butter into the corners of the pan. Make a small indent in the top of the dry ingredients and place yeast in the indent. Run the bread machine on the basic dough setting. ALLRECIPES / QI AI Meanwhile
4. lay out a sheet of waxed or parchment paper. Shape the remaining 1/2 cup of butter into a 3x5-inch rectangle on the waxed paper; wrap and chill until ready to use. ALLRECIPES / QI AI Remove butter from the refrigerator and allow to soften while you roll out dough. Turn dough out onto a lightly floured surface; roll into a 8x12-inch rectangle. Place butter on half of the dough
5. leaving a 1/2-inch border of dough on 3 sides. Fold the other half of dough over butter and press the edges firmly to seal. Rolled dough with a butter layer for making pain au chocolat. Roll the dough out to a 6x14-inch rectangle. Fold the dough in thirds from the long ends
6. as you would fold a business letter. Cover dough loosely with plastic wrap and refrigerate for 20 minutes. ALLRECIPES / QI AI Remove the dough from the refrigerator. Place it onto a lightly floured surface so that the folded edge faces you. Roll the dough out again into a 6x14-inch rectangle
7. and fold into thirds. Cover with plastic and chill for 20 minutes. ALLRECIPES / QI AI Repeat step 5
8. then chill the dough for 30 minutes. ALLRECIPES / QI AI In a small bowl
9. beat together the egg yolk and milk; set aside. Grease two baking sheets. ALLRECIPES / QI AI Roll dough out into a 12x21-inch rectangle. Cut dough into thirds in both directions
10. to make 9 rectangles. Divide chocolate among the rectangles. Lightly brush egg yolk mixture around the edges of each piece. Starting at a short end
11. roll each piece of dough around the chocolate; press the edges together to seal. ALLRECIPES / QI AI Place the croissants onto the prepared baking sheets; cover with greased plastic wrap and allow to rise in a warm place until they have doubled in size
12. about 30 minutes. ALLRECIPES / QI AI Preheat oven to 400 degrees F (200 degrees C). Brush the top of the pastries with the remaining egg yolk mixture. ALLRECIPES / QI AI Bake in the preheated oven until golden brown
13. about 15 minutes. Cool for 5 minutes on the baking sheets
14. then transfer croissants to wire racks. Serve warm or at room temperature. ALLRECIPES / QI AI Tips To reduce the 'day of' preparation time
15. make the dough and refrigerate the unbaked rolls overnight. Pull them out 1 hour before baking in the morning to come to room temperature.