

Almond Croissants  
Claire Saffitz  
“How to Make Stunning Croissants at Home”  
*The New York Times*, April 6, 2021

*“Rum simple syrup and toasted almond cream — both quick and easy to assemble — are all you need to transform stale homemade or store-bought croissants into deliciously sweet and fragrant pastries. The amount of syrup might feel excessive, but it’s needed to replace the moisture lost in the croissants as they become stale, so be generous when soaking them.”*

Yield: 8 croissants

Time: 1 hour

### **Ingredients**

For the Frangipane

1 cup/96 grams almond flour

½ cup/113 grams unsalted butter, at room temperature

½ cup/106 grams packed light brown sugar

2 large eggs, at room temperature

½ teaspoon almond extract

3 tablespoons all-purpose flour

½ teaspoon kosher salt

For the Syrup and Assembly

⅓ cup/67 grams granulated sugar

2 tablespoons dark rum

8 stale croissants, halved horizontally

½ cup/43 grams sliced almonds

1. Make the frangipane: Place the almond flour in a medium skillet and set over medium heat. Cook, stirring frequently, until golden brown and toasty smelling, 5 to 8 minutes. Remove from heat and set aside to cool.
2. In a medium bowl, combine the butter and brown sugar, and beat with a silicone spatula or wooden spoon until the mixture is light and creamy, about 2 minutes. Switch to a whisk and whisk in the eggs, one at a time, until incorporated. Whisk in the almond extract, then add the flour, salt and toasted almond flour, and whisk until smooth and satiny. Set the mixture aside.
3. Make the syrup: In a small saucepan, combine the sugar, rum and ⅓ cup/80 milliliters water in a small saucepan and heat over medium, stirring just until the sugar dissolves. Remove from the heat and set aside.

4. Assemble: Arrange a rack in the upper third of the oven and heat to 350 degrees. Line a large rimmed baking sheet with parchment paper and set aside.
5. Use a pastry brush to soak the cut sides of the croissant halves liberally with the rum syrup. (Use most of it or all, if the croissants are very stale.) Spread the bottom halves with half of the frangipane, dividing evenly and spreading all the way to the edges. Place the top halves over the bottom halves, then spread the remaining frangipane over the tops of the croissants. Sprinkle the sliced almonds over top, dividing evenly.

**6. Step 6**

Place the croissants on the baking sheet, spacing evenly, and bake until the almonds are toasted and the frangipane is golden brown, 20 to 25 minutes. Serve warm or at room temperature.

**Tip** - *The pastries are best within an hour or two of baking. After that, revive them by warming in a 350-degree oven for 5 to 8 minutes. Keep wrapped airtight at room temperature.*