

Easy Mini Croissants with Puff Pastry

Prep 20 min | Cook 16 min | Chill 10 min | Total 46 min | Makes 24 mini croissants

INGREDIENTS	
1 package	(17.3 ounces) frozen puff pastry, 2 sheets, thawed overnight in the refrigerator
	All-purpose flour, for dusting
1	large egg
1 teaspoon	water
	Optional: 1/3 cup mini chocolate chips or finely chopped chocolate
	Optional: coarse sugar, for finishing

DIRECTIONS	
01	Heat the oven to 400 deg F with a rack in the center. Line two baking sheets with parchment paper. Keep one puff pastry sheet refrigerated while you shape the other.
02	Lightly flour the counter and unfold the first cold pastry sheet. Gently roll it into an 11-inch circle. Set an 11-inch plate or bowl on top and trim around it; save the scraps to bake as little twists.
03	Cut the pastry circle into 12 equal wedges, like a pizza. For chocolate croissants, place about 1 teaspoon of chocolate along the wide edge of each wedge, leaving a small border.
04	Starting at the wide edge, roll each wedge snugly toward the point. Place it point-side down on the prepared pan and gently curve the ends inward. Leave about 2 inches between pastries.
05	Repeat with the second pastry sheet. Refrigerate both pans for 10 minutes so the butter in the pastry is cold before baking.
06	Whisk the egg with 1 teaspoon water. Brush a thin layer over the tops of the chilled pastries without letting it drip onto the cut edges. Sprinkle with coarse sugar, if using.
07	Bake one pan at a time for 14 to 17 minutes, until the mini croissants are puffed and deeply golden. Let them cool on the pan for 5 minutes before serving. Bake the second pan the same way.