



**Tupperware**

**CROISSANT MAKER**

*Recipes*

# CROISSANT MAKER FEATURES

- 12.2 x 12.2 x 1.1 inch
- Reversible base for 8 croissants or 16 mini croissants. The sharp edges allow you to accurately engrave the dough to be able to detach easily.
- Anti-slip feet for greater product stability.
- Teaspoon to stuff the croissants included: 1 teaspoon of stuffing for mini croissants, 2 for the larger ones. It is hooked on one side of Croissant Party to be stored without risk of losing it.
- Good to know: try it also for savory croissants, sandwiches and pizza.



# CROISSANT MAKER RECIPES

4. Asparagus Crescent Rolls
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6. Cinnamon Roll Croissants
7. Ham & Cheese Croissants
8. Margherita Pizza Croissants
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# Asparagus CROISSANT ROLLS

## INGREDIENTS

- 24 spears of asparagus one bunch, the thinner the better
- 2 tsp. olive oil
- Pinch of salt optional
- 1 roll crescent dough sheet pastry
- ½ cup shredded cheddar or mozzarella cheese
- 2 Tbsp. butter
- 2 Tbsp. everything bagel seasoning blend

## DIRECTIONS

1. Preheat oven to 400°F/205°C. Place **Silicone Baking Sheet with Rim** on a metal baking sheet; set aside.
2. Snap or chop the tough woody ends off the asparagus and place them on a 2nd metal baking sheet. Drizzle olive oil over the asparagus and sprinkle with salt. Transfer asparagus to the oven and bake for 10 minutes. Set aside.
3. Using the 8 pc side of the **Croissant Maker** facing up, cover with one sheet of dough. Roll the **Rolling Pin** over the pastry a number of times to cut through the pastry, then trim any excess pastry from the edges.
4. Take one pastry triangle and place on the **Silicone Baking Sheet with Rim** and sprinkle with the cheese. Place 3 asparagus spears along the wide end and roll toward the point of the pastry. Repeat with the remaining 7 pieces of pastry.
5. Using a pastry brush, brush the butter over each rolled pastry and then sprinkle with the everything bagel seasoning.
6. Transfer the baking sheet to the oven and bake for 15-18 minutes, until the pastry is evenly browned.

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# Chocolate CRESCENT ROLLS

## INGREDIENTS

- 1 (8 oz) can Pillsbury refrigerated crescent dough sheet
- 1 cup semi-sweet chocolate chips
- 1 large egg, beaten
- ¼ tsp. shortening

## DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Baking Sheet with Rim** on a metal baking sheet.
2. Using the 8 pc side of the **Croissant Maker** facing up, cover with one sheet of dough. Roll the **Rolling Pin** over the pastry a number of times to cut through the pastry, then trim any excess pastry from the edges.
3. Take one pastry triangle and place on the **Silicone Baking Sheet with Rim**
4. Sprinkle about 1 Tbsp. of chocolate chips on each triangle, Roll up, starting from wide end and rolling to opposite point. Place onto **Silicone Baking Sheet with Rim** and curve into croissant shape. Brush the croissants lightly with beaten egg.
5. Bake 12 to 17 minutes or until deep golden brown. Remove from cookie sheet and allow to cool for 5 minutes.
6. Melt the remaining chocolate in the microwave in 10 second increment, stirring after each increment. Add shortening to thin out if desired. Drizzle over croissants and serve warm.



# Cinnamon Roll **CROISSANTS**

## **INGREDIENTS**

- 3 tsp. cinnamon
- ½ cup powdered sugar
- 1 (8 oz.) can Pillsbury Crescents Dough Sheet
- ½ cup light brown sugar
- 2-3 Tbsp. heavy cream or milk

## **DIRECTIONS**

1. Preheat oven to 375°F/190°C. Place **Silicone Baking Sheet with Rim** on a metal baking sheet.
2. Using the 8 pc side of the **Croissant Maker** facing up, cover with one sheet of dough. Roll the **Rolling Pin** over the pastry a number of times to cut through the pastry, then trim any excess pastry from the edges.
3. Take one pastry triangle and place on the **Silicone Baking Sheet with Rim**
4. In a small bowl combine brown sugar and cinnamon. Spread 1-2 spoonfuls of mixture on top of each triangle of dough. Roll up, starting from wide end and rolling to opposite point. Place onto **Silicone Baking Sheet with Rim** and curve into croissant shape.
5. Place onto **Silicone Baking Sheet with Rim** and bake 9 to 12 minutes or until deep golden brown. Remove from cookie sheet and allow to cool for 5 minutes.



# Ham & Cheese **CROISSANTS**

## **INGREDIENTS**

- 1 Crescent roll sheet
- 1 egg
- 2 Tbsp. unsalted butter, softened
- 1 Tbsp. Dijon mustard
- 1 green onions, thinly sliced
- 1½ tsp. honey
- Kosher salt and freshly ground black pepper, to taste
- ⅓ lb. thinly sliced smoked deli ham
- 1 tsp. poppy seeds

## **DIRECTIONS**

1. Preheat oven to 390°F/200°C. Place **Silicone Baking Sheet with Rim** on a metal baking sheet.
2. Using the 8 pc side of the **Croissant Maker** facing up, cover with one sheet of dough. Roll the **Rolling Pin** over the pastry a number of times to cut through the pastry, then trim any excess pastry from the edges.
3. Take one pastry triangle and place on the **Silicone Baking Sheet with Rim**
4. In a small bowl, combine butter, Dijon, green onions and honey; season with salt and pepper, to taste. Spread butter mixture on each side of the croissants; fill with ham and cheese, roll to make 6 croissants.
5. In a small bowl, whisk together egg white and 1 Tbsp. water. Brush tops of croissants with egg white mixture; sprinkle with poppy seeds.
6. Bake for 15-18 minutes



# Margherita Pizza **CROISSANTS**

## **INGREDIENTS**

- 1 can (11 oz) refrigerated Pillsbury thin crust pizza crust
- $\frac{3}{4}$  cup pizza sauce
- 1 (8 oz) pkg. fresh mozzarella cheese, cut into  $\frac{1}{8}$ " slices
- $\frac{3}{4}$  cup, fresh basil leaves, finely shredded

## **DIRECTIONS**

1. Preheat oven to 400°F/210°C. Place **Silicone Baking Sheet with Rim** on a metal baking sheet.
2. Using the 8 pc side of the **Croissant Maker** facing up, cover with one sheet of dough. Roll the **Rolling Pin** over the pastry a number of times to cut through the pastry, then trim any excess pastry from the edges.
3. Take one pastry triangle and place on the **Silicone Baking Sheet with Rim**
4. Spread 1-2 spoonfuls of pizza sauce on pizza dough, top with mozzarella cheese and basil. Roll up starting with the wide edge.
5. Bake for 10-13 minutes.





# Petite Apple **TURNOVERS**

## **INGREDIENTS**

- 3 sheets puff pastry
- 25g butter
- ½ cup brown sugar
- 3 apples, cored and cut into 16 sections each
- ½ tsp. ground cinnamon
- 1 egg, slightly beaten
- 2 Tbsp. powdered sugar, if desired
- Ground cinnamon for dusting, if desired

## **DIRECTIONS**

1. Preheat oven to 375°F/190°C. Place **Silicone Baking Sheet with Rim** on a metal baking sheet.
2. Melt butter and brown sugar in the 1¾ Qt. Stack Cooker Casserole in the microwave for one minutes. Add apples to cinnamon mixture, stir to coat apples. Microwave on high for 2 minutes.
3. Using the 16 pc side of the **Croissant Maker** facing up, cover with one sheet of puff pastry. Cut another pastry sheet into 4 strips and use two strips to cover any exposed sections.
4. Roll the **Rolling Pin** over the pastry a number of times to cut through the pastry, then trim any excess pastry from the edges.
5. Take one pastry triangle and place on the **Silicone Baking Sheet with Rim** Place a wedge of cooked apples at the wide end, roll up until pointed ends face upwards. Repeat with remaining pastry and apple mixture. Brush turnover lightly with egg, sprinkle with powdered sugar and cinnamon if desired.
6. Bake for 15 minutes until puffed and golden brown.