

Three almond croissants are arranged vertically on a white surface. Each croissant is golden-brown, dusted with white icing sugar, and topped with a generous amount of sliced almonds. The background is a light beige color.

Frozen Almond Croissant

Baking Instructions

1. To ensure your pastries are perfectly baked, we suggest removing them from your freezer 30 minutes prior to cooking and left on the baking tray to prove. However, be sure to not let them thaw completely. (Please note our Almond Croissant is supplied part-baked).
2. **Preheat oven to 180°C**
3. Once fully heated, place the pastries into the oven and **bake for approximately 8-10 minutes** (or until lightly golden).
4. Take the pastries out of the oven. Once cooled dust with icing sugar and serve.