

Butter Croissants



INGREDIENTS

	Usage Levels (%)
Butter, whipped	43.89
Flour, all-purpose	31.35
Water (variable)	17.87
Sugar	2.19
Shortening	1.41
Skimmed milk powder	1.18
Sweet whey powder	1.18
Yeast, instant	0.62
Salt	0.31
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	500kcal
Total Fat	40g
Saturated Fat	25g
Trans Fat	1.5g
Cholesterol	100mg
Total Carbohydrates	30g
Dietary Fiber	1g
Sugars	4g
Protein	5g
Calcium	46mg
Magnesium	13mg
Phosphorus	80mg
Potassium	105mg
Sodium	430mg
Iron	2mg
Vitamin A	1181IU
Vitamin C	0mg

PREPARATION

1. **Dissolve skimmed milk powder and sweet whey powder in water and boil.**
2. **Stir in shortening, sugar and salt.**
3. **Cool to 30°C (86°F) and add yeast.**
4. **Mix in flour and obtain a soft developed dough.**
5. **Proof for 90 minutes, then refrigerate for 30 minutes.**
6. **Sheet to 6 mm (0.23") thickness.**
7. **Dot surface with whipped butter, fold and sheet, repeating to obtain 81 layers.**
8. **Cut the laminated dough into triangles. Roll pieces beginning with the wide end. Shape into crescents.**
9. **Bake at 204°C (400°F) for 10 minutes. Reduce heat to 177°C (350°F) and finish baking for 10-15 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.