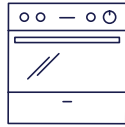


COOKIE CROISSANT



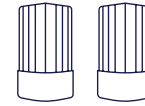
SERVINGS
20



METHOD
BAKE



TIME
6 HOURS



DIFFICULTY
MEDIUM

Chef Baker Nikita Burukin created this well-loved DoubleTree Cookie Croissant for the hotel's Beans & Leaves Lobby Café, a popular coffee shop for locals and guests alike.

INGREDIENTS

PUFF PASTRY

FLOUR	4c
WATER	5/6c
MILK	1/3c
SALT	2TSP
SUGAR	1/4c
YEAST	2TBSP + 3/4TSP
BLACK FOOD COLORING	1TSP
BUTTER	1 1/4c

FILLING

CREAM CHEESE	1 1/8c
POWDERED SUGAR	1/4c
WHIPPED CREAM	2/3c
DOUBLETREE COOKIE	1

PROCESS

PUFF PASTRY: Mix all ingredients (except butter) at slow speed for 5 minutes, then on medium speed for 5 minutes, and back to slow speed for 5 minutes. Keep this dough in the refrigerator for at least 4 hours. Place butter in vacuum bags, soften and roll. Then roll up the puff pastry dough on the system 3*3*3.

PROOFING: Allow the puff pastry dough to defrost in the refrigerator for 12 hours or at room temperature for 1 hour. For the dough to rise, proof at 95°F for 2-2.5 hours and then bake at 350°F for 17 minutes.

FILLING INSIDE: Beat sugar, cream cheese and whipped cream until blended. Add the crumbled DoubleTree Cookies.

Combine all elements and serve.

