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Cronuts

Cronuts are originally from a bakery in New York and are cross between a donut and a croissant. With this recipe you can make these delicious America cronuts at home. The cronuts are made of croissant dough that you bake in the donut maker.

Boodschappenlijstje



Cookie Cutter Ring Pro Ø7cm

K095111
€5.85

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Other materials:

- Croissant dough
- Slice of baking paper

Turn the donut maker on, so that it will reach its temperature. Open the croissant dough and roll it out. Cut the dough in two pieces and put them together. Use your hand to press the perforation lines together. Cut out rounds with the largest round cutter and remove the middle with the smaller round cutter.

Place them in the donut maker. Close the maker and bake the cronuts in approx. 4 minutes golden brown. You can even turn them after 3 minutes if the bottom is getting to dark. Let them cool down after baking.

Heat the fondant glaze and color it if you want with the icing color. Dip the cronuts in the glaze and put them on a piece of baking paper. Sprinkle the non-pareils over them as long as the glaze is still sticky. Sprinkle some powdered sugar over the remaining cronuts.

Enjoy your cronuts!