

# Almond croissants

- **7 Ingredients**
  - **2 Method Steps**
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- ☐  
150g butter, softened
- ☐  
1/2 cup (75g) icing sugar, sifted, plus extra to dust
- ☐  
4 tbsp (1/3 cup) flour
- ☐  
2 cups almond meal
- ☐  
1 tsp almond essence
- ☐  
2 x 3pk Coles Bakery Croissants
- ☐  
1/3 cup almonds (skin on), sliced
- ☐

- **Step 1**

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Preheat the oven to 170°C.

- **Step 2**

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Place **butter**, **sugar**, **flour**, **almond meal** and **essence** in a food processor. Whiz to combine. Split **croissants** in half. Place bases on a baking tray and spread with **almond** paste, reserving 1/4 of the mixture. Replace croissant tops, spread with remaining paste, scatter with almonds and bake for 10 minutes. Remove and dust with icing sugar to serve.

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