

What to do with Stale Croissants

☐ Croissants are still wonderful after a day or even two but after that they lose their magic. You don't want to put all that work into them just to throw them away and you can't eat all of them in one day by yourself. Well, you could but the French stay thin by enjoying small portions of their wonderful pastry less often. So your solution is to turn your stale croissants into almond croissants!

It is so simple ...

1. Prepare a simple syrup flavored with rum if you like (we do) and cool.
2. Prepare a frangipane (almond filling). See mine below which is adapted from [Edd Kimber's](#) recipe. I found his to be a little too loose. Fill a pastry bag with the cream and snip off the end.
3. Preheat your oven to 350F.
4. Slice your croissants in half lengthwise and dip each half in the simple syrup.
5. Pipe some frangipane on the bottom half of each croissant. It does not have to be pretty.
6. Put the tops back on and pipe/spread a thin layer of frangipane on top. Sprinkle with slivered almonds and bake at 350F for 20 minutes or until the frangipane has set and is just starting to brown.
7. Watch my slide show for a demonstration. As you can see, I even repurpose my pain au chocolat. [Almond Croissants](#)

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