



Recipe created by :  
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Recipe made with :  
31780 Croissant 80g

**RTB**

Persons  
1

Preparation time  
20 min

Difficulty  
● ● ● ● ●

Moments of consumption :

Breakfast | **Snack** | Dinner | Lunch | **Brunch** | Aperitif

## CRUFFINS



### List of ingredients

- 3 RTB croissants
- 2 squares of chocolate
- Toffees
- Strawberry jam



### Preparation steps

- 1 Defrost the croissant for around 10 minutes and then cut in two lengthwise
- 2 Wait another 5 minutes for the croissant to be completely defrosted
- 3 Put a square of chocolate, toffee or strawberry jam in the middle
- 4 Wrap the pastry around it
- 5 Place the swirl in a muffin tin
- 6 Bake for around 15 minutes at 175°C

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