



Confetti Croissants with Strawberry Buttercream

Chef Zac Young shares a quick recipe for his confetti croissants filled with strawberry buttercream to bring a little of his Piecaken Bake Shop into your very own kitchen.

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Makes about 10

Ingredients

For the confetti croissants:

Nonpareil sprinkles

1 sheet puff pastry, thawed to manufacturer's instructions

1 large egg white, lightly whisked

For the strawberry buttercream:

1 large egg white

1/4 cup granulated sugar

1 stick unsalted butter, room temperature, cut into tablespoons

3/4 cup strawberry preserves

1 tablespoon fresh lime juice

Pinch kosher salt

Directions

1. Make the confetti croissants: Preheat the oven to 375 degrees. Line a baking sheet with parchment paper. Place sprinkles in a shallow bowl.
2. On a lightly-floured surface, roll pastry into a smooth rectangle. Using a pastry cutter, cut dough in half lengthwise and then cut each strip into 3x5-inch triangles, about 5 from each strip.

3. Working with one triangle at a time, roll, starting from the wide end, away from you stretching slightly as you roll, tucking the tip underneath. Pinch the two ends together in front of the croissant, like a hug. Using a pastry brush, brush the top of each croissant with egg. Dip the top into sprinkles. Transfer to baking sheet, spaced 2-inches apart. Bake, rotating halfway, until puffed and golden, about 18 to 20 minutes. Transfer to a cooling rack and let cool completely.
4. Make the strawberry buttercream: Bring a pot of water over medium heat to a simmer.
5. In the bowl of a mixer or a glass bowl, whisk together egg white and sugar. Place bowl over simmering water. Cook, whisking occasionally, until mixture is warm and sugar is dissolved.
6. Transfer to a mixer fitted with the whisk attachment. Whisk on high until cooled to room temperature, about 4 to 10 minutes. Add butter and whisk on high to incorporate, about 1 minute. Add preserves, lime juice, and salt. Whisk on high until light, fluffy, and smooth, about 2 to 5 minutes. Transfer to a pastry bag.
7. Flip the cooled croissants upside down. Using a sharp knife, make a small X in the space between two layers on the bottom. Put the tip into the X and squeeze the piping bag until croissant is full. Repeat with remaining croissants.

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