byodo
bio vom feinsten

Orange croissants with almonds

The vegan Christmas cookies impress with their airy, moist dough thanks to Byodo Classic Baking Oil. Who can resist that?

Zutaten
20 Portionen

Vegan cookie dough
100 ml Byodo Baking Oil Classic
30 g Powdered sugar
2 Pck. (á 7g) Vanilla sugar
1 TL Orange zest
180 g Flour
1 Pinch Pinch of Byodo sea salt
In addition
1 Egg white (alternatively a little water)
25 g Almonds, sliced
Powdered sugar for dusting

Zubereitung

Mix the baking oil, powdered sugar, vanilla extract and orange zest with a whisk. Sieve half of the flour over it and stir in with a wooden spoon. Sieve in the flour a tablespoon at a time and work in until a smooth dough forms.

Divide the dough into 20 portions (15 g each). Shape each into 8 cm long rolls with slightly tapered ends and form croissants.

Place the orange croissants slightly apart on a baking tray lined with baking paper. Moisten the croissants with egg white or a little water, sprinkle with almonds and press down lightly.

Bake on the middle shelf at 175 °C top/bottom heat for approx. 15 minutes. (The croissants should not be browned).

Our tip: The cooled cookies can be dusted with powdered sugar or decorated with chocolate as desired.