

## Mini Chocolate Hazelnut Croissants

Prep Time: 20 min   Cook Time: 20-25 min

Ingredients:

Puff pastry sheets

Dark chocolate chips or dark chocolate candy bar

Small jar of chocolate hazelnut spread

Milk

1 egg

Preheat oven to 400 degrees.

Begin by making sure your pastry sheets have thawed enough to work with. You don't want it to be room temperature (as it will become impossible to work with), but you also need to it thawed enough to be pliable.

Cut pastry sheet into 4 squares. Then cut each square in half from corner to corner, so you now have 8 equal triangles.

Put approx. one tsp. of hazelnut spread in the middle of each triangle, toward the back (long flat edge). Then place 4 chips, or one small square from chocolate bar, on top of hazelnut spread. Roll croissant from back edge toward point of triangle. Take left and right corners and bend around to make croissant shape (can be left triangular if preferred). Mix egg and milk together in a bowl and brush tops of all croissants. This will help the croissants to get beautifully golden and will also help to seal the edges so the filling doesn't leak out.

Put croissants in 400-degree oven and bake for 20-25 minutes, or until golden brown.