

Cube Croissant

Learn to make viral TikTok cube croissants with this step-by-step recipe. Buttery, flaky pastry cut into cubes for a trendy breakfast treat.

2h 30min

PREP

15 min

COOK

2h 45min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Cube Croissant

Ingredients

- 4 cup flour
- 1 cup granulated sugar
- 2 cup butter
- 1 cup water
- 1 egg
- 1 tbsp yeast
- 1 tsp salt

Instructions

- 1 Prepare the Base Dough**

Combine 4 cups flour, 1 cup sugar, and 1 teaspoon salt in a large mixing bowl. Whisk together until evenly distributed.
- 2** Dissolve 1 tablespoon yeast in 1 cup warm water (around 110°F/43°C) in a separate bowl. Let stand for 5 minutes until the mixture becomes foamy and bubbly.
- 3** Cut 2 cups cold butter into small cubes and work into the flour mixture using your fingertips or a pastry cutter until the mixture resembles coarse breadcrumbs with some pea-sized butter pieces remaining.
- 4** Pour the foamy yeast mixture and 1 whole egg into the flour mixture. Stir with a wooden spoon until a shaggy dough forms that just holds together.
- 5** Turn the dough onto a lightly floured surface and knead gently for 3-4 minutes until it comes together into a slightly sticky but cohesive ball. Do not overwork the dough.
- 6 First Rise**

Place dough in a greased bowl, cover with plastic wrap, and let rise in a warm place for 1 hour until doubled in size.
- 7 Lamine the Dough**

Roll the risen dough on a floured surface into a 12x8-inch rectangle about 1/4 inch thick. Fold the dough into thirds like a letter, wrap in plastic wrap, and refrigerate for 30 minutes.
- 8** Roll the chilled dough out again into a rectangle and perform a second letter fold. Wrap and refrigerate for another 30 minutes to firm up the butter layers.

- 9 **Shape into Cubes**
Roll the dough into a rectangle about 1/2 inch thick. Using a sharp knife, cut the dough into 1.5-inch squares to create cube shapes.
- 10 Place the cubes on a parchment-lined baking sheet, spacing them 2 inches apart. Cover lightly with plastic wrap and let rise for 45 minutes until slightly puffed.
- 11 **Bake the Croissants**
Preheat oven to 400°F (200°C). Beat the remaining egg and brush the tops of each cube for a golden finish.
- 12 Bake for 12-15 minutes until the cubes are golden brown, have risen significantly, and sound hollow when tapped on the bottom. Cool on the baking sheet for 5 minutes before serving warm.

Tips

Keep all ingredients cold, especially the butter. Cold butter creates distinct layers and prevents the dough from becoming greasy during the lamination process.

Use a sharp knife or pizza cutter to cut clean cubes. Pressing down while cutting can seal the edges and prevent proper rising.

Allow proper resting time between folds. The dough needs at least 30 minutes in the refrigerator between each folding session to relax the gluten.

Don't skip the egg wash - it creates that beautiful golden color and adds an extra layer of flavor and texture to the finished croissants.

Preheat your oven thoroughly and use the middle rack for even heat distribution. Rotate the baking sheet halfway through baking for uniform browning.

Work quickly but gently when shaping. The less you handle the dough, the better your layers will remain intact.

If the dough springs back while rolling, let it rest for 10-15 minutes before continuing. This indicates the gluten needs time to relax.

Space the cubes at least 2 inches apart on the baking sheet as they will expand significantly during baking.