

Mini Croissant Cereal

Make viral Mini Croissant Cereal at home! Bite-sized buttery croissants perfect for breakfast. Ready in 22 minutes with crispy, flaky layers.

10 min

PREP

12 min

COOK

22 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

Mini Croissant Cereal

Ingredients

- 1 egg yolk
- 1 tbsp milk
- 1 tbsp unsalted butter
- 1 tbsp maple syrup
- 1 cup bitter chocolate

Instructions

- 1 Prepare for baking**
Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
- 2 Prepare the pastry**
Roll out the puff pastry sheet on a lightly floured surface until smooth and even, about 1/8 inch thick.
- 3 Shape the croissants**
Cut the pastry into small triangles, each 1 inch wide at the base and 2 inches long, using a sharp knife or pizza cutter.
- 4 Roll each triangle tightly from the wide base toward the pointed tip to form mini croissants. Place seam-side down on the prepared baking sheet, spacing them 1 inch apart.**
- 5 Beat 1 egg with 1 tablespoon water in a small bowl. Brush each mini croissant with the egg wash using a pastry brush for a golden finish.**
- 6 Bake the croissants**
Bake for 12-15 minutes until the croissants are puffed up and deep golden brown on top.
- 7 Remove from oven and immediately brush each hot croissant with 1 tablespoon melted butter for extra richness and shine.**
- 8 Serve as cereal**
Let cool for 2-3 minutes, then place the mini croissants in bowls and pour 1 cup cold milk over them. Serve immediately while the croissants are still warm and crispy.

Tips

Keep puff pastry cold while working - warm pastry becomes difficult to handle and won't puff properly during baking.

Cut clean triangles with a sharp knife to ensure even baking and prevent the pastry from tearing at the edges.

Tuck the pointed tip firmly underneath each mini croissant to prevent them from unrolling in the oven.

Don't skip the egg wash - it creates that beautiful golden-brown color and adds an extra layer of richness.

Brush with melted butter immediately after baking while the croissants are still hot for maximum flavor absorption.

Allow proper cooling time before storing to prevent condensation from making them soggy.

For extra sweetness, dust with cinnamon sugar or powdered sugar after the final butter brush.

Reheat leftover croissants in the oven rather than microwave to restore their crispy texture.