



STRAWBERRY BANANA BREAKFAST CROISSANTS



SERVES: 8 | PREP TIME: 15M | COOK TIME: 10M

VEGETARIAN

INGREDIENTS:

8 Tsp Crofter's Organic Premium Strawberry Banana Fruit Spread

1 Pack of Ready to Bake Croissant Rolls

1 Large Egg

White Granulated Sugar

DIRECTIONS:

1. Line a baking tray with parchment paper and preheating the oven to 375°F. Allow croissant rolls to completely thaw, if frozen.
2. Remove croissants from their package and roll them out onto a lightly floured surface. Cut them into triangle shapes and then scoop 1 Tsp Crofter's Organic Premium Strawberry Banana Fruit Spread onto the wider end and spread evenly across the pastry.
3. Roll the pastry up tightly starting with the wider end until all croissants are made. Place them on prepared baking tray. Beat the large egg and lightly brush the top of the croissants with the egg followed by a light sprinkle of white sugar.
4. Place croissants into the prepared oven and bake for about 10 minutes or until the croissants are golden brown. Remove once ready and allow to completely cool on a wire rack. Serve and enjoy!