



Cruffins



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Introduction

Cruffins are a delightful pastry that blends the best qualities of croissants and muffins. These flaky, buttery treats are shaped like muffins but have the intricate layers that remind us of a perfect croissant. The combination of textures and flavors makes cruffins an irresistible choice for breakfast or dessert. In this ultimate guide, we'll delve into how to make scrumptious cruffins right in your kitchen.

Ingredients with measures

All-purpose flour - 4 cups

Granulated sugar - 1/4 cup

Salt - 1 teaspoon

Active dry yeast - 2 1/4 teaspoons

Warm milk - 1 cup

Unsalted butter (melted) - 1/2 cup

Eggs - 2 large

Vanilla extract - 1 teaspoon

Cinnamon - 1 teaspoon

Your choice of filling (such as nutella, jam, or cream cheese) - 1 cup

Powdered sugar (for dusting) - optional

Prep Time

The preparation time for making delicious cruffins is approximately 20-30 minutes. This includes mixing the ingredients, allowing the dough to rise, and preparing any fillings you choose to use.

Cook Time, Total Time, Yield

Cook Time: 20-25 minutes

Total Time: Approximately 2 hours (including rise times)

Yield: About 12 cruffins

Experiment with different fillings and toppings to create your signature cruffin! Enjoy your baking adventure!



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Detailed Directions and Instructions

Step 1: Prepare the Dough

Begin by mixing all-purpose flour, sugar, salt, and instant yeast in a large mixing bowl. In a separate bowl, warm the milk slightly and add melted butter and eggs. Combine the wet ingredients with the dry ingredients until a dough forms.

Step 2: Knead the Dough

Transfer the dough onto a floured surface. Knead the dough for about 8-10 minutes until it becomes smooth and elastic. Place the kneaded dough back in the bowl, cover it with a damp cloth, and let it rise in a warm place for about 1 hour.

See also [Mushroom Onion Gouda Grilled Cheese](#)

Step 3: Prepare for Rolling

After the dough has risen, punch it down to release the air. Roll the dough out into a rectangle approximately 1/4 inch thick.

Step 4: Add Fillings

Spread softened butter over the rolled-out dough. Sprinkle a mixture of sugar and cinnamon evenly on top. You can also add chocolate chips or fruit preserves for additional flavor.

Step 5: Roll and Cut

Starting from one end, tightly roll the dough into a log. Slice the log into 12 equal pieces.

Step 6: Fill the Muffin Pan

Grease a muffin pan or line it with paper liners. Take each slice and place it in the muffin pan, cut side up. Gently press down the dough to fit into the muffin cups.

Step 7: Second Rise

Cover the muffin pan with a cloth and allow the cruffins to rise for another 30 minutes.

Step 8: Bake the Cruffins

Preheat the oven to 375°F (190°C). Bake the cruffins for 20-25 minutes or until they are golden brown and cooked through.

Step 9: Cool and Serve

Once baked, remove the cruffins from the oven and let them cool in the pan for about 5 minutes. Then, transfer them to a wire rack to cool completely.

Notes

Note 1: Yeast Activation

Ensure the yeast is fresh and active for the dough to rise properly.

Note 2: Flavor Variations

Feel free to experiment with different fillings or toppings like jam, cream cheese, or nuts for unique flavors.

Note 3: Storage

Store leftover cruffins in an airtight container at room temperature for up to 2 days, or freeze them for longer storage.

See also Mexican Ground Beef Casserole

Note 4: Serving Suggestions

Cruffins can be served warm or at room temperature and pair wonderfully with coffee or tea.



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Cook techniques

Preparing the Dough

Rolling and Shaping

Layering the Butter

Cutting and Folding

Proofing the Dough

Baking the Cruffins

FAQ

What is a cruffin?

Can I use different fillings for cruffins?

How can I store leftover cruffins?

Can I make the dough in advance?

What can I do if my dough isn't rising?



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Conclusion

Creating cruffins is a delightful culinary adventure that combines the flaky, buttery goodness of croissants with the indulgent filling of muffins. By experimenting with various flavors and techniques, anyone can master this airy pastry. Enjoying cruffins fresh, warm from the oven, elevates them into a truly special treat, perfect for breakfast or a sweet snack.

More recipes suggestions and combination

Chocolate Hazelnut Cruffin

A rich chocolate-hazelnut filling, topped with a sprinkle of chopped hazelnuts for an extra crunch.

Vanilla Bean Cream Cruffin

Filled with luscious vanilla bean cream and dusted with powdered sugar for a classic touch.

Apple Cinnamon Cruffin

A warm apple pie-inspired filling with cinnamon and nutmeg, perfect for cozy autumn days.

Raspberry Almond Cruffin

Bright raspberry jam complemented by a hint of almond extract for a fruity and nutty combination.

Matcha Green Tea Cruffin

A unique cruffin infused with matcha for an earthy flavor, paired with a sweet white chocolate filling.

Maple Pecan Cruffin

Filled with sweet maple syrup and crunchy pecans, ideal for those who love rich, nutty flavors.



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