

GLAZED CROISSANTS



1/2 CUP UNSALTED BUTTER, SOFTENED
3/4 CUP SMALL CURD COTTAGE CHEESE
1 CUP FLOUR PLUS MORE FOR ROLLING
1/4 TSP. SALT

In a bowl, combine butter, cottage cheese, flour and salt. Mix with fork to form dough. Do not overmix. Shape into a 7" disk approx. 3/4" thick and wrap in plastic. Refrigerate until firm, about 2 hours.

Preheat the oven to 375 degrees. On a well floured surface, roll dough out into a 14" circle (it won't be perfect!). Cut into 8 triangles. Without moving them, roll each triangle up starting at wide end, and curl to make a crescent. Place croissants 3 inches apart on baking sheet and bake 30-35 minutes until golden brown. Transfer to wire rack and cool.

2 TSP. MILK
1/2 CUP CONFECTIONERS SUGAR (10X SUGAR)

Add the milk by small amounts to the sugar, stirring to form a drizzle, thin enough to pour but thick enough to coat the croissants.

Drizzle over the croissants. Serve warm or cool, either is delicious.