

Chocolate Croissant Witch Hats

3
ingred.

12
serves

25
min

PREP TIME: 10 minutes

START TO FINISH: 25 minutes

SERVES: 12

Kids will love these chocolatey witch hat-shaped croissant snacks. Easy to make with only 3 ingredients!



1 can Jus-Rol™
Croissants



85g chocolate
chips



2 teaspoons icing sugar or
unsweetened baking cocoa

- 1 Preheat the oven to 200°C (180°C for fan assisted ovens)/Gas Mark 6. Line 2 large baking sheets with baking paper. Separate dough into 6 triangles. Cut each triangle into 2 smaller triangles.
- 2 Sprinkle a heaping teaspoon of chocolate chips on wide end of the croissant triangle, and roll over once to form brim of hat.
- 3 Form the rest of the croissant triangle into hat shape. Repeat for remaining croissant triangles. Place on the baking sheet. Bake 8-10 minutes or until golden brown.
- 4 Using fine mesh strainer, sprinkle crescent hats with icing sugar or cocoa; serve warm.

To dress up, melt chocolate chips in microwave, and drizzle over hats. Use Halloween stencils to make fun designs on the hats with powdered sugar or cocoa, and remember to let the kids in on the fun!