

# Tik Tok Sensation Viral 'Crookie' Recipe

Recipe by Amanda



Course: **Dessert** / Cuisine: **French** / Difficulty: **Easy**



**Servings**

Makes one 9 inch round tart



**Prep time**

90 minutes



**Baking time**

15-18 minutes



**Temperature**

180 C / 350 F

"A crookie? What's a crookie?" texted my sister minutes after I had flicked over a happy snap of my freshly baked morsels. *Gosh the kitchen smelled DIVINE...*

BEHOLD... A hybrid creation from the bakersphere that nobody knew they wanted, nay NEEDED.

The 'Crookie,' my friends, is a mashup between a croissant and a classic chocolate chip cookie. An ugly but delicious Frankenstein of a pastry that is so good, you can't imagine how you lived so much of your life without it.

Invented by French baker 'Stéphane Louvard' who decided to "have a bit of fun" after baking a particularly beautiful batch of croissants, the creation was a modest hit until a Tik Tok influencer chanced upon them and made them a viral sensation. Since then, the Crookie has taken France, and the rest of the modern world by storm.

Speaking as a recently converted "Crookie-er" I urge you to give these babies a go. They are gobsmackingly delicious, though (unshockingly) calorific.

The surprising revelation is that you do not need to make your own croissant dough in order to make Crookies. It follows the principle of a twice-baked croissant and therefore, can be fashioned using a store-bought croissant.





## The three MOST important rules are

- FIRST:** Ensure that you are using an ALL-BUTTER croissant. Check with the bakery you are ordering from or the back of the packaging label if from a grocery store. Anything with vegetable fat in it is going to give you a sub-par crookie.
- SECOND:** Make your own cookie dough. Yes, store bought cookie dough does work too, however making it yourself gives you the MOST delicious end product. This recipe in particular resulted in the most number of "MMMMmmmm"s from my esteemed taste-testers (a.k.a whoever was lucky enough to cross paths with me in the days after)
- THIRD:** Eat it WARM. I mean it. The magic is in the hot crunchy exterior giving way to a melty warm middle. If you're going to sell this or gift it to friends, make sure you stick a label on it to request that the pastries be warmed up in the oven or the air fryer for 3 minutes at 180 deg Celsius. And for the love of all pastries, do not microwave it (or any other laminated pastries for that matter).



If you want to see a video demonstration of how I make and assemble, [click here](#).







## Crookie Recipe

- ☐ 500g plain all-purpose flour
- ☐ 1 TSP bicarbonate of soda
- ☐ 1 TSP baking powder
- ☐ 300g unsalted butter (softened)
- ☐ 1/2 tsp salt
- ☐ 200g soft brown sugar
- ☐ 150g caster sugar
- ☐ 2 large eggs (room temperature)
- ☐ 1 TBSP vanilla bean paste
- ☐ 400g dark chocolate chips

## Directions

- 1 Using an electric mixer fitted with a paddle attachment, cream the butter, sugars and vanilla bean paste. Once creamed, add in the eggs (one at a time) and beat at medium to high speed until pale in colour.
- 2 Sift all the dry ingredients and add it to the creamed mix together with the chocolate chips
- 3 Mix together on LOW speed until the flour is mixed through and the dough starts to leave the sides of the bowl – do not overmix
- 4 Divide your dough into 3 even logs (or balls) and cling wrap. Keep the cookie dough in the fridge for a minimum of 1 hour.
- 5 When you're ready to bake your Crookies, preheat the oven to 180 deg Celsius (165 for fan-forced). Take your cookie dough out of the fridge and keep it at room temp for approximately 30 minutes so that it softens and is pliable.
- 6 Using a sharp serrated knife, slice through your pre-baked croissants but ensure that you do not cut all the way.
- 7 Portion your cookie dough into smaller portions of dough (approximately 80-100g) and flatten them down slightly. I like to shape mine into an oval shape so it is elongated and better spread through the croissant.
- 8 Sandwich one flattened cookie dough piece inside the croissant, and gently press another piece on the top.
- 9 When you've finished assembling all your cookies, place them on a baking tray lined with baking parchment and bake for 15-18 minutes or just until the tops of the crookies are golden brown.
- 10 Eat as soon as humanly possible (without burning your mouth of course), with tea, coffee or a cold glass of milk.

## Notes\*

-  Cookie dough can be refrigerated (wrapped in cling wrap) for up to 1 week, or frozen for up to 3 months.
-  Use an oven thermometer to ensure your domestic oven temperature is accurate.
-  Baked crookies (if uneaten) should be kept in the fridge overnight in a sealed container. Warm it up in a preheated oven or air fryer at 180 deg Celsius for 3-4 minutes.
-  You can replace the unsalted butter + salt with 300g salted butter. This makes no noticeable difference in this recipe.

I sincerely urge you to bake these... like, this very second. Be cautioned however, of the fact that addiction to these delectable morsels are to be anticipated (and perhaps, welcomed?).

It should go without saying that I accept no responsibility whatsoever for the amount of Crookies consumed by any one individual 🤪

**Enjoy! And tag me at @sugarsugarcakeschool on Instagram or Tik Tok if you bake these so I can connect to my fellow Crookie-rs.**

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