

Hazelnut Crescents by Lynn's Recipes



Lynn demonstrates how to make delicious Hazelnut Crescents, perfect for a dessert or snack.

Ingredients:

- 1 sheet of Puff Pastry
- ½ cup chocolate hazelnut spread
- 1/3 cup chocolate covered English toffee bits
- 1 egg
- 1 teaspoon water
- Confectioner's sugar

Preheat oven to 425°.

Line a baking sheet with parchment paper.

Unroll puff pastry and roll out just a bit. You will want to sprinkle a little flour on your surface to prevent sticking. Cut the puff pastry down the middle and across to make 4 squares. Cut each square diagonally to make 8 triangles.

On the large end of the triangle, place about 1 Tablespoon of the hazelnut spread and sprinkle with the toffee bits. Roll from the large end to the small tip to form a half moon or crescent. Place on a parchment lined baking sheet. Repeat with the other 7 triangles.

Whisk the egg and water together and brush over each of the crescents.

Bake for 15 minutes in a 425° oven. Sprinkle with confectioner's sugar.

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