

# Blueberry Croffles

Course: **Dessert**

Servings	Prep time	Cooking time	Total time
6 servings	10 minutes	10 minutes	20 minutes

## Ingredients

### For the Croffles:

1 can pre-made croissant dough (mini croissants)

### For the Blueberry Cream Topping:

120g (½ cup) heavy cream (cold)

1 tsp vanilla extract

2–3 tbsp powdered sugar

1 tbsp freeze-dried blueberries (ground into powder)

A few drops purple or blue food coloring (optional)

### For Decoration:

Fresh blueberries

Extra powdered sugar for dusting (optional)

## Directions

### Prepare the Croissant Dough

- 1 Preheat your mini waffle maker. Unroll the pre-made croissant dough and separate it into mini croissants (or roll into small shapes if needed).
- 2 Lightly spray your waffle maker with non-stick spray. Place a mini croissant into the waffle iron and close it gently.
- 3 Cook for about **3–5 minutes**, or until the croffle is golden and crispy.

### Make the Blueberry Cream

- 4 In a mixing bowl, beat the **cold heavy cream** until it starts to thicken.
- 5 Add **vanilla extract** and **powdered sugar** and continue whipping until soft peaks form. Gently fold in the **freeze-dried blueberry powder** and **a few drops of purple/blue food coloring** if you want a stronger color.
- 6 Transfer the cream into a **pipng bag** fitted with a star tip or round tip.

### Assemble the Croffles

- 7 Once the croffles are cooked and slightly cooled, pipe a generous swirl of blueberry cream on top.

**8** Garnish with **fresh blueberries**. Optionally, sprinkle with a little powdered sugar for a beautiful finish!