

## Croissants - Equipment List

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Links to all major equipment used in the recipes can be found on my Amazon Affiliate Storefront here:

[https://www.amazon.com/shop/mattadlard?listId=31FVB7PJY8PBH&ref=idea\\_share\\_inf](https://www.amazon.com/shop/mattadlard?listId=31FVB7PJY8PBH&ref=idea_share_inf)

This is the easiest place to put all the items you will need - you can shop absolutely anywhere but it just gives you links and ideas as to what you will need.

### Equipment

- Rolling Pin
- Stand Mixer
- Baking Tray
- Knife
- Pastry Brush
- Ruler or Tape Measure
- Dough Scraper
- Digital Thermometer
- Caliper (If you want to measure dough thickness)

Butter Recommendation:

Isigny Ste-Mère - Beurre D'Isigny A.O.P

<https://www.isigny-ste-mere.com/en/our-butters/our-pastry-making-isigny-pdo-butter/>