

Trained in classic French cuisine and having worked in the kitchens of several Michelin restaurants, Chef Nixon was inspired to master croissants in the kitchen of his French bistro – a favorite treat of his three sons. Named for his wife, Madeline, their line of products is scratch made and meant to be that "je-ne-sais-quoi!"

- ✓ Visually Appealing
- ✓ Ready to Serve
- ✓ Hassle-Free



- 🇫🇷 Traditional French technique
- 🥣 All-Natural, real ingredients
- 🧈 European-style butter
- ★ Premium flake, flavor, and presentation
- ❄️ Refreeze multiple times without losing flavor or integrity

04753 | Chocolate Croissant | 24-3.5 Ounces



Features Valrhona cocoa-infused dough with a dark chocolate center, delivering rich, balanced depth

04755 | Cinnamon Roll Croissant | 24-3.5 Ounces



Rolled with a smooth cinnamon-spice pastry cream, blending familiar comfort with flaky croissant texture

04754 | Raspberry Croissant | 24-3.5 Ounces



Filled with raspberry jam, showcasing bright, laminated dough with a vertical swirl