

Palmiers

One of the world's most-loved pastries, the combination of puff pastry and caramelized sugar creates a deliciously simple and flavorful cookie—especially served warm and right out of the oven!

1 sheet of puff pastry
1 cup sugar, plus extra, if needed

1. Scatter 1/2 cup of the sugar on the work surface and place the dough on it. Scatter additional 1/2 cup sugar over the dough. Press the sugar into the dough with a rolling pin. Press the pin into the dough gently about every 1/2 inch.
2. Roll the dough out into a 10-inch square. Turn the dough over often and make sure most of the sugar sticks to it.
3. Fold the edges of the dough in toward the middle from the top and bottom. Then fold the top half over the bottom half.
4. Chill the dough for approximately 30 minutes, or until firm (the dough may be left until the next day before baking. Do not be concerned if most of the sugar has melted).
5. Slice the folded dough every 1/3 inch, brush the cut sides with water, and dip in sugar before placing the pastry on the pan. Leave at least 1 inch of space on all sides of each palmier, as they have the tendency to spread.
6. Bake for about 20 minutes in a 350° preheated oven, until they are well caramelized. Let the color of the caramelized sugar be your guide; it should be deep amber, not brown.
7. Cool the pastries on a rack and serve while they are still warm.

Visit www.Dyannbakes.com and watch a video of Palmiers being made!