

PALMIERS

MAKES 18 COOKIES

Palmiers (which means “palm trees” in French) are a wonderful marriage of sophisticated and simple. Also known as elephant ears, palmiers are sugary, buttery treats that not only look gorgeous but just melt in your mouth, the perfect accompaniment to a cup of coffee.

3/4 cup sugar

2 teaspoons ground cinnamon

1 teaspoon kosher salt

8 ounces puff pastry, store-bought or [homemade](#) (see Note below)

In a small bowl, mix the sugar, cinnamon, and salt.

Sprinkle a work surface with 2 tablespoons of the sugar mixture. Using a rolling pin, roll the pastry into a 10 x 15-inch rectangle, a little less than 1/8 inch thick. (If using store-bought pastry, which is already rolled out, just roll it a bit to get the sugar to adhere and to make it a little thinner.) Sprinkle a thin layer of the sugar mixture on top of the dough to evenly cover. Starting at one short end, fold in the pastry in thirds until it reaches the middle. Repeat with the other side. Then fold the two halves in, as though you were closing a book. Wrap the dough in plastic wrap and refrigerate for 30 minutes to firm it up for slicing.

Preheat the oven to 375°F. Line a baking sheet with parchment paper or a nonstick silicone liner.

Cut the rolled cookie log crosswise into 1/4-inch-thick slices. Lay them on the baking sheet about 2 inches apart.

Bake for 10 minutes, then flip the cookies over and bake until they turn a medium caramel color, about 10 minutes longer. Transfer the cookies to a wire rack to cool.

NOTE: Make the full recipe of puff pastry, measure out what you need for this recipe (about one-fourth of the total), and freeze the remaining pastry for another use.

