

Maine Arts Camp

Recipe: MAC 2015-Palmiers

Chef: Charlie Limoggio CEC

Servings:

Quantity	Unit	Ingredient	Prep Notes
As needed		Puff pastry Dough ***	
As needed		Granulated Sugar	

1. Roll out the puff pastry into a very thin rectangle. The length is not important, but the width should be at least 7 inches (17.5 centimeters).
2. Using a rolling pin, gently press the granulated sugar into the dough on both sides.
3. Make a 1-inch (2.5-centimeter) fold along the long edges of the dough toward the center. Sprinkle on additional sugar.
4. Make another 1-inch (2.5-centimeter) fold along the long edges of the dough toward the center. The two folds should almost meet in the center. Sprinkle on additional sugar.
5. Fold one side on top of the other. Press down gently with a rolling pin or your fingers so that the dough adheres. Chill for 1 hour.
6. Cut the log of dough in thin slices. Place the cookies on a paper-lined sheet pan that has been evenly dusted with sugar and bake at 400°F (200°C) until the edges are brown, approximately 8 to 12 minutes.

***Available in frozen foods at supermarket.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.