

# Maine Arts Camp

**Recipe Name: Palmiers**

**Chef: Charles Limoggio CEC**

**Preparation Time: 20 Minutes**

**Servings: 24 pieces**

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
1	cup	sugar	divided
1	sheet	Frozen puff pastry dough	thawed

**Procedure:**

- 1 Sprinkle a surface with 1/4 cup sugar; open puff pastry sheet on surface. Sprinkle with 2 tablespoons sugar. Roll into a 14-in. x 10-in. rectangle. Sprinkle with 1/2 cup sugar to within 1/2 in. of edges. Lightly press into pastry.
- 2 With a knife, very lightly score a line widthwise across the middle of the pastry.
  - . Starting at one short side, roll up jelly-roll style, stopping at the score mark in the middle. Starting at the other side, roll up pastry jelly-roll style to score mark. Chill well before cutting into 3/8-in. slices.
- 3 Place cut side up 2 in. apart on parchment paper-lined baking sheets. Sprinkle lightly with 1 tablespoon sugar. Bake at 425 degrees F for 12 minutes. Turn pastries over and sprinkle with remaining sugar. Bake 5 minutes longer or until golden brown and glazed. Remove to wire racks to cool completely.

**Notes:**

Store in airtight containers.