



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Palmiers (adapted from Ina Garten and About.com)

Makes about 30 cookies

1 cup sugar
pinch table salt
2 teaspoons cinnamon (optional; or other spices of your choice)
8 ounces puff pastry

1. Heat the oven to 425 degrees. Line two baking sheets with parchment paper or silicone mats. Mix the sugar, cinnamon, and salt.
2. Spread an even coating of the sugar mixture onto a pastry cloth or clean section of countertop. Coat more sugar over the top of the dough. Roll the dough out to a 15- by 12-inch rectangle, adding more sugar as necessary to prevent sticking. Starting at each long end, tightly roll the edges toward the center until they meet. Slice the dough into 3/8-inch cookies, transferring them to the prepared pans. Leave plenty of space between the cookies.
3. Bake one sheet at a time for 10-12 minutes, until the cookies puff and turn golden brown. Immediately (before the molten sugar hardens and glues the cookies to the pan!) transfer them to a wire rack to cool.