

Palmiers or Elephant Ear Cookies

1 kilo (2.2. pounds) package of puff pastry, pre-rolled or pastry sheets, defrosted overnight in the fridge

1/2 cup (100 grams) white sugar + 1/2 cup (100 grams) for pastry mat

1 1/2 tablespoons cinnamon

1 egg

Directions:

Preheat the oven to 375 F/190 C. Line one/two rimmed baking sheet with parchment paper. Unroll the pastry (a note here, my pastry comes in one long sheet. I divide it into 2 approximately 9 x 13 rectangles and use 2 rimmed baking sheets) and place on heavily sugared pastry mat. Fix the edges to get a fairly neat rectangle. Beat the egg and brush lightly on top of the pastry. Mix the cinnamon with the half cup of sugar and sprinkle liberally over the egg wash. Lightly press on sugar and roll from the long end, as tightly as you can, half the puff pastry to the middle. Do the same from the long end of the other side to the middle. Using a sharp knife, cut at less than 1/2 inch intervals to make cookies, laying them down on the parchment paper and spacing them at least an inch or two apart. Lightly brush egg on top. Bake for 22-25 minutes or till cookies are richly golden brown. Remove from oven and let cool on wire racks. Once cold, store in tins or well sealed containers.