

Cinnamon Sugar Palmiers

1 sheet of puff pastry, thawed
1/2 cup sugar
1/2 teaspoon cinnamon



Preheat your oven to 400 degrees. Prepare a baking sheet with a silicone baking mat or parchment paper.

Mix together the cinnamon and sugar. Sprinkle about half of it on a clean counter. Unfold the puff pastry sheet on top of it. Sprinkle more cinnamon sugar on top of the pastry sheet and rub it in. Flip it over and make sure that the cinnamon sugar is rubbed into the whole pastry. Sprinkle any additional cinnamon sugar on the top.

Roll the left and right sides (long sides) in toward the middle, jelly roll style, until they meet (should look like the picture above but unbaked). Slice the rolled pastry into 1/2 inch slices and lay flat on the pan, leaving about 2 inches between the pieces.

Bake for 8-10 minutes until the edges are browned and middles are cooked. Let cool slightly before serving.

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