

PALMIERS

INGREDIENTS

2 cup all-purpose flour
3/4 teaspoon fine salt
2 1/2 Sticks cold butter cut into small pieces
2/3 cup ice cold water

about 2 cups of granulated sugar for rolling out and sprinkling

INSTRUCTIONS

1. Place flour, salt, butter pieces and water in a food processor and pulse until the mixture comes together. it is okay to see small pieces of butter.
2. Take dough out of food processor and knead a little bit more, using a little extra flour if dough is too sticky.
3. Wrap in plastic and place in the fridge for at least 2 hours.
4. Sprinkle a work surface with granulated sugar and roll dough out into a rectangle 12"x18", using sugar above and below to keep it from sticking to surface or rolling pin.
5. Now fold the top third of the dough over the bottom third, and the bottom over the top third, just like a letter.
6. Roll the dough out again to a rectangle 12"x18".
7. Sprinkle generously with granulated sugar and now fold the the longer sides in (about 1") and repeat until both sides meet in the middle. Fold over.
8. Wrap the log in plastic and place in fridge for another 30-45 minutes.
9. Preheat the oven to 410F
10. Slice in 1/4 thick slices and place on a cookie sheet covered with parchment paper.
11. Bake for 14-16 minutes until nice and golden brown.
12. Cool completely and store in an air tight container for up to 2 days.