

# PALMIER

## *baking instructions*

*De palmier* or elephant ear is a classic French pastry made from puff pastry that our incredible bakers make by hand. The puff pastry is rolled out, coated with sugar, and then the two sides are rolled up together so that they meet in the middle in the shape of an ear. An incredibly rich and flaky treat.

### **RECEIVING INSTRUCTIONS:**

Upon receipt, store Palmier in the freezer, where they will keep for up to 3 months.

Keep frozen until ready to bake. IMPORTANT: MUST KEEP FROZEN OR REFRIGERATED

### **BAKING INSTRUCTIONS:**

- Preheat an oven to 350°F.
- Put ½ cup of sugar on a plate or a wide bowl.
- One by one, roll the Palmier into the sugar and cover each Palmier in sugar on both sides.
- Place the palmiers 5 inches apart on a sheet tray lined with parchment paper. Keep 5 inches apart as the palmier will triple its size during baking.
- Bake until golden brown for 35 – 40 minutes (minimum internal temp of 180°F).
- For best results bake within 2 days of thawing.

### **INGREDIENTS\*:**

PALMIER: Wheat Flour, Eggs, Butter, Salt, Yeast, Sugar, Milk Powder

*\*These are manufactured in a facility using equipment that processes tree nuts, eggs, milk, wheat, sesame and soy.*