

Raspberry Palmiers

Recipe By *Faigy Grossman*



Cooking and Prep:  45
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Serves:  32

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

An adorable presentation, these pastries, known also as “elephant ears,” are as eye-catching as they are delicious! Sure to be a hit as a mishloach manos treat, or for your own Purim table.

Ingredients (6)

Cookies

- 1 package **Gefen Puff Pastry Sheets**
- 4 heaping tablespoons raspberry filling
- cinnamon, for sprinkling
- 1 egg, beaten

White Chocolate Glaze

1/4 cup white chocolate chips

1/2 teaspoon oil

Start Cooking

Make the Cookies

1. Roll out enough dough to form two 8- x 8-inch (20- x 20-cm) squares. (There may be leftover dough.)
2. Preheat oven to 375°F (190°C).
3. Mix raspberry filling to soften; spread evenly over both squares of dough. Sprinkle cinnamon over filling.
4. Working with one square of dough at a time, roll the two sides of the square inward, forming two “scrolls” that meet at the center of the square, like a double log.
5. Line a baking sheet with Gefen Easy Baking Paper. Turn each double log onto its side, where you have one “scroll” resting atop the other; carefully slice into approximate half-inch slices.
6. Carefully lay palmiers onto a baking sheet, reforming if necessary. Brush tops and sides with beaten egg.
7. Bake for 15–18 minutes, checking to see that dough turns golden and does not burn.
8. Remove from oven and allow to cool.
9. In a small plastic bag, combine chocolate chips and oil. Seal and dip into a cup of hot water, until chocolate melts completely.
10. Remove the bag from the water, dry it, and snip off a tiny bit of one corner. Drizzle white chocolate glaze in a zigzag fashion over pastries.

Note:

Store in a tightly sealed container. This recipe doubles well.