

# Cherry Pie Palmiers

Recipe By *Miriam Pascal*



Cooking and Prep:  2 h

Serves:  12

Contains:  

Preference: Parve

Difficulty: Medium

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (8)

### Crust

- 1 cup (2 sticks) margarine (use soy-free, if needed) or butter
- 2 and 1/4 cups flour
- 3 tablespoons sugar
- pinch salt
- 6-8 tablespoons ice water

### Filling

3/4 cup (approximately) cherry or [Tuscanini Strawberry Jam](#), or the fruit flavor of your choice

---

## Topping

2 teaspoons sugar

1/2 teaspoon cinnamon

---

## Start Cooking

### Prepare the Crust

1. Before starting to prepare your pie crust, stick the margarine in the freezer. The margarine should ideally be frozen before you start to use it.
2. In the bowl of the food processor fitted with the “s” blade, combine the flour, sugar, and salt. Pulse for a couple of seconds to combine.
3. Cut the frozen margarine into slices and place on top of the flour, keeping it in a single layer. The heat of your hands will warm up the margarine, so try to handle it as little as possible. Pulse the mixture for about a second at a time, stopping and starting until the mixture in the food processor resembles coarse crumbs (the pieces will not be even).
4. Drizzle the ice water over the mixture and pulse a couple of times until the dough starts to come together. Start with five tablespoons and add additional water, as needed, to form the dough. Do not pulse more than needed, or you will overwork the dough.
5. Once the dough is ready, lay down a piece of Gefen Easy Baking Parchment Paper and turn the dough over onto it. Wrap the dough in the parchment, then place in a bag. Refrigerate the dough for at least an hour, preferably overnight. The longer the dough sits, the easier it will be to work with.

### Note:

The two most important things to remember when making a pie crust are:

- 1) The fat and water should be as cold as possible at all times.
- 2) The less you handle the dough, the better it will be. Keep these in mind when making your crust, and you will create a deliciously tender and flaky dough.

### Assemble Palmiers

1. Preheat oven to 415 degrees Fahrenheit. Line a cookie sheet with Gefen Easy Baking Parchment Paper and set aside.
2. Form the palmiers. Divide the dough in half, and work with one half at a time. Leave the second half in the fridge while you work with the first. Roll out the dough on a lightly floured surface to about eighth of an inch. It should be a long rectangle with the narrower side about 8-10 inches.
3. Spread a thin layer of the jam on about fifth of the dough, leaving the rest empty. Don't be tempted to spread the jam over the entire thing, or the dough will get soggy before you get to finish rolling it all. Similarly, don't spread the jam too thick, or the dough will be oversaturated. Remove any large chunks of fruit to make it easier to roll.
4. Cut strips about a third of an inch wide (along the shorter side of the rectangle). Roll the strip from both ends, meeting in the middle to form the palmier shape. (You can also make a pinwheel shape.) Once all of the dough with the jam on it has been rolled, spread jam on another fifth of the dough, and repeat. Place the palmiers on the prepared cookie sheet and repeat with the other half of the dough.
5. Mix together the sugar and cinnamon and sprinkle over the prepared palmiers. Bake for 14 minutes. Remove from oven and set aside to cool.

**Note:**

Make sure to use a stiff fruit spread, not a watery fruit preserve. The less watery the spread is, the easier it is to spread and roll. You can choose the fruit flavor that you prefer. Note that I found strawberry to be the easiest to work with.