

Spiced Palmiers

Ingredients

- 1/2 cup sugar
- 4 teaspoons ground cinnamon
- 1 tablespoon ground cardamom
- 2 teaspoons ground allspice
- 1 teaspoon ground cloves
- 1 14-ounce package frozen puff pastry (such as Dufour), thawed
- All-purpose flour (for dusting)
- 3 tablespoons unsalted butter, melted, divided

Preparation

Line a baking sheet with parchment paper. Mix sugar and spices in a small bowl. Unfold pastry on a lightly floured work surface into a 14x10-inch rectangle, rolling out if needed. Brush lightly with butter. Sprinkle 1/4 cup spiced sugar over. Cut in half lengthwise. Fold both long sides of 1 pastry strip so that outer edges meet in the center of strip. Brush with more butter; sprinkle with 2 tablespoons spiced sugar. Fold in half lengthwise, forming a 14 inch-long log about 1 inch wide. Repeat with remaining pastry strip.

Place logs on prepared baking sheet, cover with plastic wrap, and chill until firm, about 30 minutes.

DO AHEAD *Palmier dough can be prepared 2 weeks ahead. Store airtight in freezer. Thaw overnight in refrigerator before continuing.*

Preheat oven to 425°. Line 2 baking sheets with parchment paper. Cut each log crosswise into 1/4-inch slices. Lay slices flat on prepared baking sheets, spacing 1 inch apart. Bake palmiers until golden on bottom, about 8 minutes. Using a thin metal spatula, turn palmiers over. Brush lightly with butter; sprinkle with more spiced sugar. Bake until sugar is bubbly and pastry is golden brown, about 15 minutes longer. Transfer palmiers to a wire rack; let cool.

DO AHEAD *Palmiers can be made 2 days ahead. Store airtight at room temperature.*