

Recipe for Sisters' Coconut Palmiers

My sister Julie and I took our inspiration from Ina Garten's straightforward recipe for Elephant Ears in [Barefoot in Paris](#). Our version has two additional ingredients and one extra step. It's one of the simplest cookies you'll ever make. The only trick is to let the puff pastry defrost before you work with it. You can also defrost it overnight in the fridge.

One 7-ounce package sweetened flaked coconut
1/2 cup granulated sugar
3/4 teaspoon ground cardamom
1/8 teaspoon kosher salt
One package frozen puff pastry, thawed

Preheat the oven to 450 degrees and line 2 baking sheets with parchment or Silpat liners.

In a food processor, combine the coconut, sugar, cardamom and salt. Process until finely ground, about 2 full minutes. Pour 1 cup of this mixture onto a flat surface (a large, smooth counter or wooden slab).

Unfold one sheet of pastry onto the coconut mixture and pour an additional 1/2 cup of the coconut mixture on top. Use your hands to cover the pastry thickly with the coconut. (The pastry will be sandwiched between 2 layers of coconut.)

Use a rolling pin to roll the dough out slightly, into a 13-inch square. (The rolling and pressing action will cause the coconut mixture to adhere to the pastry.) Using a bench scraper, lift the sides of the pastry up and fold them toward the center so they meet flush in the middle. Then fold one half over the other like you're closing a book.

Cut the dough into 3/8-inch slices, placing them cut side up on one of the prepared sheets.

Reserve 1/2 cup of the remaining coconut-sugar, and dump the remainder on the counter with the excess from your first go-round. Work with the second puff pastry sheet in the same way, dumping the reserved 1/2 cup of coconut-sugar on top. Continue working until you've cut all your slices.

Place baking sheets in the freezer for 10 minutes so the palmiers can firm up.

Bake about 15-20 minutes, flipping the cookies halfway through and reversing the position of the baking sheets. You want the cookies to be nice and brown, so please don't remove them from the oven too soon. It's the caramelized sugar and toasted coconut that provide the flavor punch you're after so err on the side of over-brown rather than depressingly pallid.

Transfer to a rack to cool.

