**Sweet Palmiers**

(makes 16 palmiers)

½ pkg frozen puff pastry, thawed

25 mL sugar (regular or turbinado)

5 mL cinnamon

1. Preheat oven to 400F. Line baking sheet with parchment paper.
2. Sprinkle some sugar on a work surface and cover it with a puff pastry square sheet. Then sprinkle more sugar evenly over pastry sheet and roll it out into a 10 inch square with a rolling pin.
3. Fold in two opposite sides of the pastry sheet square so that they the sides meet in the center. Fold in the same sides of the pastry again.
4. Fold one half of the pastry over the other. Cut pastry crosswise into ½ inch thick slices. Dip cut sides of each pieces in sugar and arrange, cut sides down on a parchment lined baking sheet. (*Hint: works well if you cut in ½ then ½ again and so on for even pieces*)
5. Bake palmiers in middle of oven until golden on bottom about 12 minutes. Turn-over and bake until golden on bottom, 5-7 minutes more then transfer to a rack to cool completely.