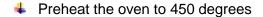
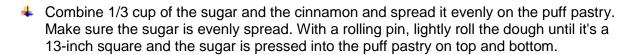
Elephant Ears

1/3 and 1/3 cup sugar, divided Pinch kosher salt 1/4 teaspoon cinnamon 1 sheet puff pastry, defrosted







- ♣ Fold the sides of the square toward the center so they go halfway to the middle. Fold them again so the two folds meet exactly at the middle of the dough. Then fold one half over the other half as though closing a book. You will have 6 layers. Slice the dough into 32 slices (cut in half, then half in half and so on) and place the slices, cut side up, on baking sheets lined with parchment paper
- ♣ Bake the cookies for appx 6 minutes, or until caramelized and brown on the bottom, then turn with a spatula and bake for another 3 to 5 minutes, until caramelized on the other side. Transfer to a baking rack to cool.