

ELEPHANT EARS (FROZEN PUFF PASTRY)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
75 cal	9 g	1 g	4 g	0 mg	44 mg	7 mg

Ingredient

PUFF PASTRY SHEETS,FROZEN
 CINNAMON,GROUND
 SUGAR,GRANULATED
 WATER
 COOKING SPRAY,NONSTICK

Weight

6-1/4 lbs
 1-7/8 oz
 1-3/4 lbs
 2-1/8 oz
 2 oz

Measure

1/2 cup
 1 qts
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Preheat convection oven to 325 F. with fan on.
- 2 Thaw puff pastry sheet for 10 minutes or until soft and pliable.
- 3 Combine cinnamon and sugar in a sheet pan.
- 4 Brush pastry sheets lightly with water. Press wet side down into cinnamon and sugar mixture first and then press dry side into mixture.
- 5 Roll each side of sheet to form a scroll. Fold one side on top of the other and press down lightly. Cut into 1/2 inch pieces.
- 6 Spray sheet pans with non-stick cooking spray. Lay cookies on sheet pans one inch apart in rows of 5x10 cookies.
- 7 Using a convection oven, bake at 325 F. with fan on for 12-15 minutes or until golden brown.
- 8 Remove from oven. Remove cookies from pans and let cool.