

Easy Arlettes

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Ingredients

- 1 package frozen puff pastry
- 3 Tbsp. granulated sugar
- 2 tsp. ground cinnamon
- powdered sugar for dusting



Directions

1. Thaw the puff pastry according to the package directions. It should be soft enough not to crack when you unfold it, but still cold.
2. While the puff pastry thaws, stir together the granulated sugar and ground cinnamon in a small bowl.
3. Unfold the first sheet of puff pastry and sprinkle half of the cinnamon sugar evenly across the top. Refold the pastry in thirds. Gently roll it out until it is about ½" wider.
4. Starting from the short end, roll the dough into a tight log and wrap in plastic wrap. Repeat the process with the remaining sheet of puff pastry. Refrigerate the rolls for 25 minutes.
5. Preheat your oven to 400°F and line cookie sheets with parchment paper.
6. Remove one roll from the plastic wrap and trim off the ends. Slice the roll into ½" thick slices, re-rolling them as needed.
7. Dust your work surface with powdered sugar and sprinkle more powdered sugar on top of each roll. Press down one roll with your palm until it is about ¼" thick. Roll the dough out with a rolling pin until it is paper thin and transfer it to a cookie sheet. Repeat with the remaining dough rolls and keep the cookie sheets in the fridge until ready to bake.
8. Bake the arlettes for 5 minutes. Remove them from the oven, carefully flip them over, then bake for an additional 3-5 minutes, until the tops are puffed and lightly brown.
9. Cool on the cookie sheets until cool enough to handle, then remove them to a cooling rack to cool enough to eat. Serve immediately.