

Palmeras Con Chocolate

During a trip to Segovia, Spain, we were wandering around the town where Elana spent her semester abroad in college. Elana remembered a bakery on the corner of the street where she used to live and ate these treats all the time. We finally had the opportunity to share this experience together.



INGREDIENTS:



2 sheets pareve puff pastry, defrosted
At least 4 cups granulated sugar (use as needed)
½ cup semisweet chocolate chips
1 heaping tablespoon vegetable shortening



DIRECTIONS:



Preheat the oven to 375 degrees.

Unfold 1 piece of the puff pastry on a piece of parchment paper covered with sugar.

Cover the top of the puff pastry with sugar evenly.

Fold the sides of the rectangle toward the center so they meet exactly at the middle of the dough. Again, cover the top with sugar.

Fold one side of the dough over the other, so it appears to be a log. You will have 4 layers.

Slice the log into 18 to 20 equal pieces. As you slice, make sure each piece is thoroughly coated with sugar on all sides.

There will be leftover sugar on the parchment paper. Lay the slices, cut side up, onto two baking sheets.

Bake the cookies for 6 to 8 minutes. Flip them over and bake for another 5 or 6 minutes until golden brown on each side.

Place the cookies on parchment paper to cool.

Repeat the entire process with the other sheet of puff pastry.

Combine the chocolate chips and vegetable shortening in a microwave-safe bowl. Heat the mixture on high for 1 minute and stir to combine.

Dip the tip of each cooled cookie into the melted chocolate and place it back on the parchment paper for the chocolate to harden.

Makes about 40 cookies.

