

ELEPHANT EARS (FROZEN PUFF PASTRY)

Yield 100 Portions
Each Portion 2 COOKIES

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
75 kcal	8.8 gm	0.8 gm	4.3 gm	51.6 %	0 mg	44 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NONSTICK	0 lbs 2 oz	4 tbsp 1/2 tsp	
DOUGH, PUFF PASTRY	6 lbs 4 oz		
SPICE, CINNAMON	1 7/8 oz	6 tbsp 2 3/8 tsp	
SUGAR, REFINED, WHITE, GRANULATED	1 lb 12 oz	1 pt 1 c 15 tbsp 1 5/8 tsp	

METHODS

- 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.