

HOW TO MAKE

Palets Bretons

Shopping list

- 2 egg yolks
- 3 oz sugar
- 1 teaspoon salt
(crunchy)
- 3 oz butter
- 5 oz flour
- ½ pack French baking powder
- 1 TBS vanilla extract

Step

1

Soften the butter with a fork.

2

Whisk together eggs and sugar, add the flour and the salt, then the butter. Add the baking powder and the vanilla.

3

Roll the dough and wrap it in plastic film. Freeze an hour.
Unwrap, cut thick slices that you will place in buttered circles on a cookie sheet (on parchment paper).
Preheat the oven at 340° and bake for 15 minutes.
Cool the palets before packing them.

What you need (serves 6)

- 3 oz butter
- 2 egg yolks
- 3 oz sugar
- 1 teaspoon salt
- 5 ounces flour
- ½ pack baking powder
- 1 TBS vanilla extract

Marguerite's tip

«The palets will keep well for up to a week in an airtight container...»

