

PUMPKIN PISTACHIO PALMIERS: SIMPLY SESAME BLOGGER RECIPE CHALLENGE

Pumpkin Pistachio Palmiers: *Simply Sesame* Blogger Recipe Challenge



“*Simply Sesame Blogger Recipe Challenge*.” The challenge date has been set; the pans will be banging to see who becomes the winner of their first annual “*Simply Sesame Blogger Recipe Challenge*.” Where there are (almost) no rules, only originality and the pursuit of great taste!

The top entry will be awarded \$1,000.00; second place \$500.00; and third place \$250.00 and of course, bragging rights to friends and family.

Bonelli Fine Foods gifted 75 eligible bloggers free products for the competition. I took the challenge to create an original recipe with great taste using a choice of three *Simply Sesame* spreads: Vanilla Bites, Pistachio Morsels with a hint of Cardamom, and Pure Roasted Sesame Original flavor.



I choose the pistachio and cardamom flavor knowing it would be perfect for making French Palmiers. I just knew the subtly flavor of cardamom blended with holiday flavor of pumpkin purée and cinnamon sugar would make a delightfully crispy treat. The result, is a perfectly crisp palmier with a hint of delicious holiday pumpkin flavor.

A Cinch to make, frozen puff pastry takes all the hard work out of making this delicious cookie not to mention, the flavor variety's of the Simply Sesame spreads offer a vast versatility in recipe creation.

Simply Sesame states that all spreads are GMO free and packed with essential vitamins, minerals, and amino acids (and without additives, sugars, or colors),

and will leave you with long-lasting high energy.

You can find [Simply Sesame](#) products directly from [Bonelli Fine Foods](#) on [Amazon.com](#) and local speciality stores in your area.

Follow Simply Sesame on [Facebook](#) [Twitter](#) and [Instagram](#)





Pumpkin Pistachio Palmiers

2016-10-27 23:20:01



Yields 30

[Write a review](#)

[Save Recipe](#)

[Print](#)

Prep Time

20 min

Cook Time

20 min

Total Time

40 min

Prep Time

20 min

Cook Time

20 min

Total Time

40 min

Ingredients

1. 2 puff pastry sheet(s)
2. 3/4 cup granulated sugar
3. 1 teaspoons pumpkin pie spice
4. 1 teaspoon cinnamon
5. 1/4 teaspoon cardamom
6. 1 10 ounce Container Simply Sesame Pistachio with a hint of Cardamom
7. 3 tablespoons canned pumpkin puree
8. 1/4 cup chopped pistachios
9. 2 tablespoon sesame seeds for garnish

Instructions

1. Preheat oven to 400 degrees F.
2. Thaw the puff pastry sheet according to the package instructions
3. Roll pastry out on a floured surface to smooth and even out the edges
4. Mix the sugar and spices together in a small bowl
5. In another small mixing bowl combine, 1 simply sesame spread, pumpkin puree and
6. 1 tablespoon sugar mixture
7. Spread 1/2 the wet mixture in a thin layer over each puff pastry
8. Sprinkle the flavored sugar evenly over each pastry. Reserve about 2 tablespoons for sprinkling over palmiers
9. Roll one side of the pastry dough to the halfway mark, and repeat with the other side.
10. Use a sharp knife to cut the cookies about 1/2 an inch thick, then place them on a parchment lined cookie sheet.
11. Sprinkle with any additional flavored sugar
12. Bake for 6-8 minutes, until slightly puffy, and remove from the oven.
13. Carefully flip all the cookies over, sprinkle with chopped pistachios and sesame seeds and return to the oven for 6-10 minutes, or until the center is cooked through and the edges are golden.
14. Remove to a wire rack to cool.

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>



FOOD AND PHOTO BY
AT HOME WITH REBECCA