

## PUMPKIN PISTACHIO PALMIERS: SIMPLY SESAME BLOGGER RECIPE CHALLENGE

*Pumpkin Pistachio Palmiers are delicious, crispy French palmier cookies. They're a cinch to make! This is the perfect cookie recipe for Fall!*

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 PERFECTLY CRISP PUMPKIN PISTACHIO PALMIERS, 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 recipe. Not to mention, the flavor varieties 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 specialty stores in your area.

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Pumpkin Pistachio Palmiers

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Yields 30

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Prep Time

20 min

Cook Time

20 min

Total Time

40 min

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20 min

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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/>



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If you enjoy pumpkin dessert recipes, check these out, too!

[\*PUMPKIN CHEESECAKE\*](#)

[\*Roasted Pumpkin Seeds\*](#)