

Petits Pains au Chocolat

Yield: Makes 24

“These delicious small pastries are easy to make, and they're sure to disappear quickly.”

Ingredients:

2 sheets frozen puff pastry (one 17.3-ounce package), thawed, each sheet cut into 12 squares
1 large egg beaten to be blended with 1 tablespoon water (for glaze)
4 (3.5-ounce) bars imported bittersweet or milk chocolate, each cut into six 2x3/4-inch pieces
Sugar

Preparation:

Line baking sheet with parchment paper. Brush top of each puff pastry square with egg glaze. Place 1 chocolate piece on edge of 1 pastry square. Roll up dough tightly, enclosing chocolate. Repeat with remaining pastry and chocolate. Place pastry rolls on baking sheet, seam side down.

Recipe can be made 1 day ahead. Cover pastries with plastic wrap and refrigerate. Cover and refrigerate remaining egg glaze.

Preheat oven to 400°F. Brush tops of pastry rolls with remaining egg glaze. Sprinkle lightly with sugar. Bake until pastries are golden brown, about 15 minutes. Serve warm or at room temperature.

