

## Sacristains

½ recipe Really Rapid Puff Pastry dough

1 large egg, beaten with

1 teaspoon water for egg wash

½ cup coarse sugar, divided

½ cup slivered almonds, finely chopped, divided

1. Dust a work surface with flour and roll out the dough to a 12- by 16-inch rectangle (about  $\frac{1}{16}$  inch thick), dusting it with flour as necessary. Using a chef's knife, trim the edges of the rectangle so that they are even.
2. Using a pastry brush, brush the dough all over with the egg wash. Sprinkle half of the sugar and half of the chopped almonds evenly over the dough. Roll the rolling pin lightly over the dough so the almonds and sugar adhere. Carefully turn the rectangle upside down. Brush it with the egg wash and sprinkle it with the remaining sugar and almonds. Roll the pin lightly over the dough once more, just enough to make the sugar and almonds stick. Using the chef's knife, cut the dough lengthwise into three equal rectangles, and then cut each rectangle crosswise into ½-inch strips. Holding a strip at both ends, give it three twists and place it on an ungreased cookie sheet. Repeat with the rest of the strips, spacing the twists about an inch apart. Refrigerate the twists on the baking sheet for at least 15 minutes (or up to a whole day.)
3. Position a rack in the center of the oven and preheat the oven to 375°F.
4. Bake the cookies, one sheet at a time, for 10 minutes, until they are starting to brown on the bottom. Remove the baking sheet from the oven and turn each twist upside down. Bake the twists for another 8 to 12 minutes, until evenly golden brown. Transfer the cookies to a wire rack and cool completely.

### Notes:

Make sure you dust the work surface with sufficient flour. If you fail to do this, you'll find it extremely difficult to flip over the dough after it has been rolled out.

Watch these carefully as they bake, as they can brown easily. You want them to end up just a light golden brown. And feel free to use extra sugar and almonds if you prefer the taste.