

BRITTANY COOKIES (PALETS BRETONS)

The Recipe

<https://www.cuisinedaubery.com/recipe/brittany-cookies/>

Delicious cookies from Brittany !

Chef: Frédéric Anton

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Cookies, Sablé Cookie,

Ingredients

For 9 cookies, 3.54" (or 3 35/64" or 9 cm) in diameter

3/4 Cup Salted Butter (165 grams)

1/2 Cup Icing Sugar (90 grams)

3/4 Cup Almond Flour (70 grams)

2 Egg Yolks 3 Tablespoons or 40 grams

3/4 Cup Flour (125 grams)

For 6 cookies, 3.54" (or 3 35/64" or 9 cm) in diameter

1/2 Cup Salted Butter (110 grams)

1/3 Cup Icing Sugar (60 grams)

1/2 Cup Almond Flour (46.6 grams)

1.3 Egg Yolks 2 Tablespoons or 26 grams

1/2 Cup Flour (83.3 grams)

For 12 cookies, 3.54" (or 3 35/64" or 9 cm) in diameter

1 Cup Salted Butter (220 grams)

1/2 Cup Icing Sugar (120 grams)

1 Cup Almond Flour (93.3 grams)

2.6 Egg Yolks 3 Tablespoons or 52 grams

1 1/4 Cup Flour (166.6 grams)

Steps

Here's the recipe video:

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A few notes

- The baking time really depends on the size of your molds and on your oven. I bake them until lightly golden brown
- I recommend to bake those using a perforated silicon mat! To purchase online, see [HERE](#)