



## *Oatmeal Honey Tuiles*

*Makes about 3 dozen 2" tuiles cookies*

*Tuiles are superthin, crisp cookies that curve to imitate the shape of a roof tile (French for tile is tuile). There are as many recipe variations as there are flavor options. This recipe, however, is my favorite simply because I always have the ingredients in my kitchen, and the method is basic so even the most inexperienced in the kitchen will meet with fantastic results – like biting into a snap of air: crisp and fragrant with just a breath of flavor*

### **Ingredients:**

1/4 cup (4 tablespoons) butter at room temperature  
1/3 cup confectioners' sugar  
2 teaspoons lemon zest  
1/4 cup wildflower honey  
1/2 cup flour  
Approximately 1/2 cup old fashioned oatmeal or steel cut oats, for garnish

### **Variations:**

#### *Ginger Tuiles:*

Replace the lemon zest with fresh ginger (put the fresh, peeled ginger through a garlic press to extract both the juice and the non-fibrous flesh), or substitute 1 teaspoon ground ginger. Garnish with candied ginger pulverized in a food processor or blender with a bit of cake flour to prevent sticking.

#### *Sesame Lime Tuiles:*

Replace the lemon zest with lime zest and add 1 teaspoon fresh lime juice with the honey. Garnish with sesame seed.

### **Preparation:**

Preheat oven to 350° F. Line 3 cookies sheets with non-stick parchment paper or non-stick liners.

Place the butter, sugar, and lemon zest in the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed until the ingredients are well-combined, creamy, and light and fluffy. Scrape the sides of the bowl down. Add the honey. Turn the mixer on low speed and slowly add the flour. Continue mixing on low speed until combined.

Using a teaspoon measure, drop about 1/2 teaspoon of the batter onto the lined cookie sheets about 3-inches apart. Using a small off-set spatula spread the batter into a circle about 2-inches in diameter. The circle of batter will be paper thin. When the sheet is filled, sprinkle with the oatmeal. Bake for 5 to 8 minutes, or until the edges of the tuile are golden brown. Slide the parchment paper with the cooked tuiles off the cookie sheet. While the tuiles are still piping hot, carefully roll the parchment paper and secure the roll with paper clips. Allow to cool completely.

*courtesy of [www.TheresAChefInMyKitchen.com](http://www.TheresAChefInMyKitchen.com)*



When completely cool, carefully unclip the parchment and gently guide the tuiles off the parchment as you unroll it, taking care not to break the fragile cookie. Alternatively, slide a spatula under the hot tuile to remove from the cookie sheet. Drape the tuiles over clean wine bottles or rolling pins, or any other long curved surface. Allow to cool.

*courtesy of [www.TheresAChefInMyKitchen.com](http://www.TheresAChefInMyKitchen.com)*

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