

RASPBERRY PASTRIES

So you think pastries are too difficult to make? You're wrong. As long as you can make a batch of dough you can do this...and your efforts will be well rewarded! Even though these are called *raspberry* pastries, you can easily substitute black berries, sliced strawberries, blueberries, whatever you like.

Begin by making a batch of Sweet Roll Dough. After it has just about doubled in size, generally 1 to 2 hours, begin making your pastry filling.

FILLING:

½ Package (4 oz.) Cream Cheese
¼ Cup Sugar
1/8 teaspoon Vanilla
½ Cup Raspberries, or fruit of your choice

You will also need the following ingredients:

2 Eggs, beaten with 2 Tablespoons Water
1 stick Butter, softened

In your electric mixer, mix cream cheese until it is soft, then add sugar slowly, 1 tablespoon at a time, until it is light and creamy. Mix in vanilla. By hand, gently stir in fruit.

Classic pastries are made by placing a lot of butter between 2 layers of dough, then rolling it out, folding it in half, rolling again, folding again and again and so on many times. This has the result of many thin layers of dough and butter which is what gives the pastry its light and flakey texture. It's pretty labor intensive, so we are going to cheat a little bit

Punch down the dough, knead for a couple of minutes, then divide into 8 pieces. On a well floured surface, roll out the dough ball into a circle 10 to 12 inches across. Take 1 tablespoon of the softened butter and spread evenly with your hands over the dough. Next, place the filling on the dough. The proper amount of filling is approximately the same shape and dimensions of a hot dog, or your 2 thumbs put end to end. Now pretend that the dough is a tortilla, and wrap the whole thing up tightly like a burrito. Place on a cookie sheet that you have covered with parchment paper, and put 3 diagonal slices across the top of the rolls, making sure you cut down into the filling to allow it to vent as it cooks.

Repeat the process with the other balls of dough. Using a pastry brush, coat each "burrito" with the egg wash and place in your cold oven. It's a nice draft free place for your dough to rise undisturbed.

After they have risen for about an hour, remove them from the oven, and brush once more, gently, with the egg wash. Preheat oven to 350 degrees and cook for 17 to 20 minutes or until golden brown.

Cool on a wire rack and enjoy!

If you wish, you can coat them with a light icing:

1 cup Powdered Sugar

1 Tablespoon Milk

½ teaspoon Vanilla

Mix well and brush on the pastries as desired.