



Huckleberry Cream Cheese Turnovers

A "cheater" version of traditional puff pastry that is still worthy of a bed and breakfast menu! Any berry can be substituted for the huckleberries, as well as using prepared or frozen puff pastry instead of making it from scratch.

Ingredients:

Puff Pastry

- 3 ½ c flour
- 1 tsp salt
- 1 ½ c chilled butter
- 1 c cold water

Filling

- 1 ½ c huckleberries (or any other fresh/frozen berry)
- 2 tbsp sugar
- 1 tbsp corn starch
- 8oz cream cheese, room temperature
- ¼ c powdered sugar
- ½ tsp pure vanilla extract

Icing

- 1 c powdered sugar
- 2 tbsp half & half
- ½ tsp pure vanilla extract
- 1 egg white + 2 tbsp water

Instructions:

1. Sift flour and salt together in a large mixing bowl. Cut up 1 cup of the butter into small pieces, leaving the remaining ½ cup of butter in the refrigerator to keep cold.
2. Place the cut butter into the mixing bowl and using a pastry blender (or the whisk if you're using a KitchenAid), blend until the mixture resembles coarse crumbs.
3. Make a well in the center of the mixture and add the cold water. Using your hands (or the dough hook) to gradually blend the water with the flour mixture, mixing just until a rough, sticky dough is formed. Wrap dough in cellophane and place in the freezer for 30 minutes.
4. Place the remaining ½ cup of chilled butter on your work surface. Using your fingers smash the butter until it can be shaped, being careful not to over-work the butter and warm it too much. Work into a 5-inch square.



5. Remove the dough from the freezer and place on a lightly floured work surface (you may want to flour your rolling pin as well.) Roll into a circle about ½” thick, being careful not to stretch or tear the dough as you would a pie crust. Place the butter square into the center of the circle and fold the edges of the dough over the butter, pressing to seal the edges. You should now have a square of butter encased in dough.
6. Using a rolling pin, roll the square into an 8”x16” rectangle. (The dough may need to be pounded with the rolling pin several times to allow the butter to become more pliable.) Fold the rectangle 3 times as you would fold a business letter.
7. Turn the dough so it faces you lengthwise and roll into another 8”x16” rectangle.
8. Fold again 3 times as you would a business letter. Wrap it back up and freeze for 30 minutes.
9. While the dough is chilling for the final time, preheat the oven to 400° and prepare the filling: beat softened cream cheese, powdered sugar, and vanilla until well combined – make sure no lumps remain.
10. Combine berries, sugar and corn starch in a medium mixing bowl. Gently toss to combine.
11. Beat the egg white with the water and set aside for egg wash.
12. For the icing, whisk together powdered sugar, half & half and vanilla.
13. Return the dough to a lightly floured surface and repeat the process of rolling the dough into a rectangle, making 3 business-letter folds, twice more. Wrap the dough and freeze for another 30 minutes.
14. Return the dough to a lightly floured surface. Roll dough 1/4" thick and use a pizza cutter to cut into six 7" squares. Add a tablespoon of each filling in the center, then fold the square in half to form a triangle.
15. Dip a finger in the egg wash and run it along the seam. Press to close. Also brush the tops of pastries using the egg wash and a basting brush. Sprinkle with granulated sugar if desired.
16. Bake for 15-17 minutes or until golden. Cool for 15 minutes, then drizzle icing on top.

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