

## Blitz Puff Kringle by SubZero, Wolf, and Cove.

### **Ingredients**

#### Blitz

1 2/3 cups flour  
1 cup butter  
1 teaspoon kosher salt  
1/2 cup water

#### Cherry Almond Filling

1/2 cup almond paste  
1/4 cup cherry pie filling

#### Strawberry Cream Cheese

1/2 cup cream cheese  
1/4 cup strawberry jam

1. In a medium bowl, whisk together the salt and flour.
2. Cut butter into 1/4 inch cubes.
3. Gently rub the butter into the flour until crumbly, and there are large and small chunks.
4. Add the water and gently knead until well incorporated.
5. Flatten the dough into a rectangle, cover it with plastic wrap, and place it in the refrigerator for 30 minutes.
6. Fold the dough into thirds and roll flat.
7. Turn the dough 90 degrees and fold it in thirds again.
8. Cover with plastic wrap and place in the refrigerator for 30 minutes.
9. Remove from fridge and fold into thirds one last time, making a total of 3 turns.
10. Roll out the dough to about 1/8 inch thick.
11. Lay filling on the middle third of the dough rectangle, fold one side over the middle, brush with egg wash, and fold the next side.
12. Place the dough onto the solid pan lined with parchment paper.
13. Place the pan into a cold oven. Select the Auto Steam Bake Mode – Puff Pastry set to 375°F and bake for 25-30 minutes.