

Blueberry Breakfast Pastries



Dough Ingredients

1 cup All-purpose flour
2 tbsp. unsalted butter, chilled
pinch of salt
1 tbsp. granulated sugar
approximately ¼ cup of cold water

Filling

approximately ¼ cup blueberry jam

1 egg yolk beaten with a few drops of water

Icing Ingredients

½ cup sifted powdered sugar
1 egg white
1 tsp. lemon juice
few drop of vanilla extract
sprinkles or colored sugar if desired

Procedure

1. In the bowl of a food processor combine the flour, salt, sugar and butter. Pulse 3 to 4 times until the butter is chopped into small pieces. Drizzle water in a tablespoon at a time until the dough just comes together. Remove from bowl, wrap in plastic wrap and refrigerate at least four hours, but preferably overnight.
2. Preheat oven to 350°F.
3. Roll dough out on a lightly floured surface until it is approximately 1/8" thick. Cut into 3"X5" squares (use an index card for a guideline). You can cut any other size and shape that you want however. Make sure you have an even number of pieces of cut dough.
4. Lay the pieces flat, and on half of the pieces spread approximately 2 tsp. of jam, leaving approximately ¼ inch margin around the edges of the dough. Brush the edges with the beaten egg yolk.
5. Place the other pieces of dough on the top of the first pieces so they lineup and are even.
6. Seal the edges by crimping with the tines of a fork.
7. Carefully pick up and place on a lined sheet pan. Bake for approximately 30 minutes until dough is cooked through and slightly browned.
8. Remove from oven, and allow to cool.
9. If desired, frost. Mix together the powdered sugar, egg white, lemon juice and vanilla. It should be thick. Spread evenly and sprinkle with sprinkles if desired.
10. Eat immediately. If needing to reheat, do so in the oven or a toaster oven. If you try in a upright slot toaster, the icing will burn.

Yields approximately 6 pastries, depending on size