

STAR PASTRIES DOUGH AND FILLING

Butter pastry dough

10.5 ounces (300 g) butter
2 cups (4 1/2 dl) flour
1 teaspoon baking powder
4/5 cup (2 dl) ice water

Mix flour and baking powder.
Use an electric mixer or food processor to mix in the butter.
Add water into mixture. Don't overmix.
Let rest in the fridge covered for an hour.



Sour cream pastry dough

1 3/4 cups (4 dl) flour
1 teaspoon baking powder
7 ounces (200 g) butter
1 cup (2.5 dl) sour cream

Mix flour and baking powder.
Use an electric mixer to mix in the butter.
Add sour cream into the mixture. Don't overmix.
Let rest in the fridge covered for a couple of hours, preferably over night.

Plum filling

7 ounces (200 g) dried plums
5/8 cup (1 1/2 dl) water
1 teaspoon cinnamon
1/2 - 1 teaspoon vanilla sugar

Cut the dried plums with scissors into a pot.
Add water, simmer on low heat until the plums break down.
Add cinnamon and vanilla sugar.
Let cool and settle.

***All the recipes are for 20 pastries**



MAKING STAR PASTRIES WITH SPARKLING INK

Butter pastry dough or Sour cream pastry dough

Plum filling

Egg

Roll the dough to $\frac{1}{4}$ of an inch (a bit more than 0.5 cm) thickness.

Cut dough in 20 squares - 3 x 3 inch (7 x 7 cm).

Assemble the star pastries by cutting the corners, adding jam in the middle and folding every other corner to the middle. Brush the pastries lightly with egg.

Bake at 430 F (225 C) for 10-15 minutes.

Let cool. Sprinkle with confectioner's sugar if desired.

