

Cream Cheese Pastry Dough

Ingredients

- 85 g cold unsalted butter, cut into bits
- 115 g cold cream cheese, cut into bits
- 1 C flour
- ½ tsp salt

Preparation

- In a food processor blend the **butter, cream cheese, flour** and **salt**, pulsing until dough just begins to form a ball.



- Gather dough into ball and flatten slightly
- Dust the dough with flour and **chill, wrapped in plastic wrap, for 1 hour**.
- Dough may be made 1 day in advance, and kept wrapped and chilled.