



Cherry Fold-It-Up Pastry

READY IN



170 min.

SERVINGS



6

CALORIES



257 kcal

SIDE DISH

Ingredients

- ☐ 1 cup cherry pie filling
- ☐ 2 teaspoons milk
- ☐ 0.5 teaspoon salt
- ☐ 6 tablespoons butter unsalted chilled cut into 1/2-inch chunks
- ☐ 0.3 cup water ice cold
- ☐ 2 tablespoons sugar white
- ☐ 6 ounces flour whole wheat white

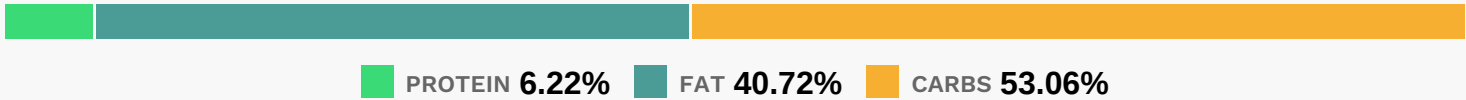
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ plastic wrap

Directions

- ☐ Whisk together flour, sugar, and salt in a bowl.
- ☐ Cut in cold butter with a pastry blender until the mixture resembles coarse crumbs. Make a well in the flour mixture and pour in water and vodka, if using. Toss with a fork until flour mixture is moistened, then use your hands to bring dough together into a ball. Flatten into a disc, wrap in plastic wrap, and refrigerate for at least 2 hours.
- ☐ Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper or a silicone baking mat.
- ☐ Roll dough into a large disk about 13 inches wide and 1/8-inch thick.
- ☐ Transfer dough to the prepared baking sheet.
- ☐ Pour cherry filling into the middle of the dough, leaving a 3-inch border. Fold the outside edge of the dough over the fruit, making occasional pleats.
- ☐ Brush milk over dough; generously sprinkle with sugar.
- ☐ Bake in the preheated oven until crust is golden and the fruit is bubbling, 35 minutes.

Nutrition Facts



Properties

Glycemic Index:18.02, Glycemic Load:2.82, Inflammation Score:-3, Nutrition Score:2.0043478348981%

Nutrients (% of daily need)

Calories: 256.53kcal (12.83%), Fat: 11.92g (18.34%), Saturated Fat: 7.23g (45.19%), Carbohydrates: 34.96g (11.65%),
Net Carbohydrates: 31.88g (11.59%), Sugar: 4.08g (4.53%), Cholesterol: 30.3mg (10.1%), Sodium: 203.59mg (8.85%),
Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.1g (8.2%), Fiber: 3.07g (12.29%), Vitamin A: 433.39IU (8.67%),
Iron: 0.76mg (4.25%), Calcium: 29.1mg (2.91%), Potassium: 78.57mg (2.24%), Vitamin E: 0.33mg (2.17%), Copper:
0.04mg (1.79%), Vitamin C: 1.42mg (1.72%), Vitamin D: 0.23µg (1.52%), Phosphorus: 10.96mg (1.1%)