

# Plum Kringle (Quick Dough)

Makes 2 pastries, 8 servings each

## Ingredients

### For the Kringle

- 2 cups all-purpose flour
- 1 cup sour cream
- 1 teaspoon vanilla
- 2 sticks butter, chilled
- 1 egg
- 1 cup plum preserves



### For the Icing

- 1 cup powdered sugar
- 2 tablespoons milk
- 1 teaspoon vanilla

## Instructions

1. Using a small bowl, mix together the sour cream and the vanilla.
2. In a large bowl, cut together the flour and the butter with a pastry cutter or two knives (or, alternately, pulse a few times in a food processor). You want the mixture to be pea-sized pieces. Stir in the sour cream mixture and mix to form a dough. Divide in half and shape into flattened disks. Wrap in plastic wrap and refrigerate for at least two hours or overnight. At this point you could also freeze the dough (if wrapped in plastic *and* stored in a zipper freezer bag, dough will stay fresh in the freezer for a year).
3. Preheat the oven to 450°. Whisk the egg in a small bowl or cup.
4. Cut a piece of parchment paper at least 12 inches long (a little longer for overhang) and on the reverse side, draw out two 12x6 rectangles. Flip the parchment over and, using that as your guide, roll each disk of dough into the 12x6 rectangles.
5. Spread the preserves in a thin line down the center of each rectangle, leaving 2 inches on each end. Using the parchment to help you lift, fold each long side of the dough over the preserves. Fold the ends, pressing to seal. Brush each kringle with egg wash.
6. Bake on a parchment lined cookie sheet for 10-15 minutes, until golden brown. As it's baking, whisk the icing ingredients together. Drizzle over the kringle as soon as you take it out of the oven. Cool on a wire rack and enjoy! (Best within a day of baking but can be stored in an airtight container for 3 days at room temperature.)