**Strawberry Foldovers**

315 mL Flour

5 mL Instant yeast

30 mL Sugar

1.5 mL Salt

2 mL Grated lemon zest

60 mL Margarine

15 mL Water

50 mL Milk

15 mL Egg

**DAY 1**:

1) In a large bowl combine 250 mL flour, sugar, yeast, salt and lemon zest.

2)    Warm milk, water and margarine until very warm,but not boiling. Gradually

add to flour mixture.

   3) Add egg and mix well.

4) Add remaining flour to make a stiff batter.

5) Cover with saran wrap and label with names and block.

**DAY 2:**

Filling:

1/4 250g package cream cheese

30 mL Sugar

5 mL Egg yolk

10 mL Flour

5 mL Lemon juice

0.5 mL Lemon zest

60 mL Strawberry jam

1. Preheat oven to 375° F. Line a jellyroll pan with parchment paper.
2. In a medium bowl, combine cream cheese, sugar and beat until light and fluffy. Add egg yolk, flour, lemon juice and lemon zest, stirring until smooth.
3. Roll dough to a 12 inch square and cut into 12 equal squares (approximately 3 inches in size).
4. Place squares on parchment lined cookie sheet. Put

5 mL of filling in the centre of each square. Bring opposite corners to center, overlap slightly and pinch together.

1. Brush with egg white glaze (egg white + 5mL water) and bake for 10-15 minutes or until golden.

6) Heat jam for 15 seconds in microwave and spoon over hot pastries. Cool on wire rack.

**Demo Questions:**

1) What is the function of yeast in this recipe?

2) How long do you knead the dough for? Why?