

NEW YORK BERRY BAGEL PUFFS

COOKEE'S TOOL KIT

Mixer with paddle
& dough hook

3 Medium bowls

Cutting board

Spatula

Scissors

Pizza cutter

Pastry brush

Wooden spoon



Cookee



Recipe from Kelsey's Essentials

Ingredients

Dough:

1 ½ cups warm water

2 tablespoons plus 2 teaspoons sugar

One ¼ -ounce package dry active yeast

2 tablespoons sugar, plus 2 teaspoons

1 ½ cups warm water

4 ¼ to 4 ½ cups all-purpose flour, plus more for kneading

2 teaspoons kosher salt

Filling:

8 ounces fresh strawberries, chopped

6 ounces fresh blueberries

8 ounces cream cheese, softened

2 tablespoons strawberry jam

Topping:

1 large egg

2 tablespoons turbinado sugar

Directions

1. Combine the water, sugar and yeast in the bowl of a stand mixer fitted with the paddle attachment, mix to combine. Allow to stand until bubbly, about 5 minutes.
2. Add 2 cups flour, the salt, and mix on low speed until well combined, about 2 minutes.
3. Switch to the dough hook attachment. Add the remaining flour gradually and mix on low speed until fully incorporated, about 4 minutes.
4. Turn dough out onto a lightly floured surface. Knead until the dough is heavy, smooth, and not sticky, about 5 minutes. Lightly oil a bowl, place the dough in the bowl, cover loosely and set aside to rise until doubled, about 1 hour.
5. In a medium bowl, combine the strawberries and blueberries. Add the softened cream cheese and strawberry jam and mix until well combined. Set aside.
6. Heat oven to 375°F. Divide dough into 12 pieces. Best way is to portion the dough evenly roll the dough into a log shape. Cut the log shaped dough in half, then cut those in half leaving 4 equal pieces, cut those pieces into thirds giving 12 even portions.
7. Take one piece of dough and flatten it into a 4 inch circle. Place 2 ½ tablespoons cream cheese mixture in the center. Fold up the ends of the dough and pinch closed like a potsticker. Tuck the ends into the center and twist to form a nice ball. Be careful not to make the bottom of the roll a lot thicker than the top to keep the dough even around the filling.
8. Place the roll, seam side down, on a baking sheet lined with parchment paper. Repeat with the remaining rolls.
9. Beat the egg in a small bowl with 1 tablespoon water. Brush the rolls with the egg wash and sprinkle with turbinado sugar.
10. Bake in the preheated 375 degrees F oven until golden brown, 20 to 22 minutes. Allow to cool before serving.

Serves: 12

Total Time: 1 hour 45 minutes / Prep. Time: 20 / Cook Time: 20 minutes

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