

Blackberry Turnovers

This is an easy recipe. The only problem I had was putting the turnovers together. I used a bowl to measure the pastry and a fork to join them. I also sprinkled the last batch with some turbinado sugar. I almost cut out the salt, but in the end I added 1 tsp like the recipe calls for.

Ingredients

Pastry

1½ sticks (200g) cold sweet butter, diced
½ lb. cold cream cheese (230g), diced
2 cups (270g) flour
1 tsp.salt

Filling

10-12 oz. fresh blackberries (340g) (about 2¼ cups)
zest of ½ large lemon
½ cup (100g) sugar
1 TBS turbinado sugar
3½ tsp flour
a pinch of salt
1-2 tsp milk

Directions:

Pastry

Put all ingredients into a food processor and pulse until the dough starts to come together. Turn onto a work surface, divide into half, and press each into a disk and cover with a piece of plastic wrap. Chill for at least an hour, or up to a few days.

Making the turnovers

Preheat oven to 375° Fahrenheit (200 celsius)
Line two baking sheets with parchment paper.

Mix the blackberries with lemon zest, sugar, flour, and salt. Do not let it sit for more than half an hour or they'll get weepy.

Roll each disk into a 15-inch circle. Cut out rounds , Ruth Reichl recommends a 4½ inch circle to make about 15 -18 turnovers. I used a dish of that size to cut out the circles. I did one disk at a time while the other was in the fridge. I always roll my dough between two sheets of plastic wrap and loosen them each time. I had to do quite a bit of patching the dough when rolling out the circles.

Assemble the rounds on the baking sheet. Put several berries on one half and fold over the other naked half. Crimp the edges with a fork. Prick a few small holes on top, brush with milk and sprinkle with the turbinado or regular sugar.

Bake the turnovers for about 20-30 minutes until they have turned a golden brown. After baking let them cool on the baking sheet but loosen the turnovers with a spatula because some of the juice will escape and stick to the parchment paper. I kept my turnovers for several days covered with a towel .

Guten Appetit

recipe in *Sunset Magazine* by Ruth Reichl
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