

Cherry Balsamic Turnovers

Yield: 9 turnovers

Cream Cheese Pie Dough:

1 ½ cups (7 ½ oz)	unbleached all-purpose flour
1 tsp	granulated sugar
Pinch of salt	
1 stick (4 oz)	cold unsalted butter, cut into ½ inch pieces
1 (8 oz) pkg	cold cream cheese, cut into 9 pieces
1	egg yolk
2 Tbsp	heavy cream

Place the flour, sugar and salt in the bowl of the food processor and process for 10 seconds to blend. Add the cold butter pieces and process for 8 to 10 seconds, until the mixture looks like bread crumbs. Add the cream cheese and pulse 30 times (1-second pulses), or until large, shaggy clumps of dough form.

Turn the shaggy mass out onto a work surface and knead gently 2 or 3 times to create a cohesive dough. Flatten into a 9-inch square (about ¾ inch thick) and wrap in plastic. Chill for 30 minutes or up to 2 days. (For longer storage, you can wrap in plastic and place in a re-sealable freezer bag for up to 2 months.

Place the dough on a lightly floured surface. Roll into a square about an 1/8 inch thick. Use a chef's knife to trim to a 15-inch square. Divide into 9 equal sized squares.

Cherry-Balsamic Filling:

3 Tbsp	balsamic vinegar
12 ounces	fresh sweet cherries
½ cup	light brown sugar (or more depending on sweetness of cherries)
2 tsp	cornstarch
1/8 tsp	cloves

Simmer balsamic vinegar in a small saucepan over low heat until reduced to 1 Tbsp. Make sure to keep the heat low or the vinegar will burn and the mixture will become bitter. Transfer to a bowl. Wash, pat dry and pit cherries and cut them into quarters. Add to the bowl with the vinegar. Add the light brown sugar, cornstarch and cloves and stir well to coat all of the fruit evenly. Divide the mixture among the 9 dough squares keeping it on one side of the pastry square. In a small bowl, lightly beat the egg yolk with the cream to create an egg wash. For each turnover, use a pastry brush to brush the border around the fruit with a thin film of the egg wash (set the rest of the egg wash aside). Fold the dough in half over the fruit and press the edges with the tines of a fork to seal them. If the dough sticks to the fork, dip the fork in a little bit of flour and repeat. Transfer all the turnovers to one of the prepared baking sheets and refrigerate for 20 minutes before baking.

Divide the turnovers between the baking sheets. Brush the top of each turnover with a thin coating of egg wash and sprinkle with the sanding sugar. Use the tip of a paring knife to cut several slits in the top of each to allow steam to escape during baking. Bake the turnovers for 15 minutes, then rotate the sheets from front to back and switch the sheets between the racks. Bake for 10 to 15 minutes longer, until the pastry is golden brown. Transfer to a cooling rack. Serve the turnovers warm or at room temperature (I prefer warm), with whipped cream or vanilla ice cream. (I enjoyed mine with toasted almond ice cream...so good).

Recipe adapted from The Art & Soul of Baking by Cindy Mushet