



*A strudel is a type of layered pastry with a filling that is usually sweet. In this version, it is filled with cream cheese and sour cherries. Its bread-like consistency makes it a great option for a breakfast snack.*

## Sour Cherry Strudel

### *Ingredients*

2 1/2 teaspoons dry yeast  
6 tablespoons sugar  
3/4 cup warm milk  
1 egg  
1 egg yolk  
1/2 cup butter, softened  
1 egg (for wash)  
1 tablespoon 35% cream (for wash)

### *Ingredients - Filling and Glaze*

3/4 cup cream cheese, softened  
1 egg yolk  
6 tablespoons confectioners' sugar  
2 tablespoons sour cream  
Zest of 1/2 lemon  
1 1/2 cups sour cherry preserve  
1/2 cup confectioners' sugar (for glaze)  
1 tablespoon 35% cream (for glaze)

### *Instructions*

Place yeast and 2 tablespoons of sugar in the mixing bowl. Heat the milk and pour over the yeast mixture. Let rest for 10 minutes. In the meantime, mix together the egg, egg yolk and remaining sugar until light and frothy. Add to the yeast mixture and combine well.

Combine the flour and salt and add to the egg mixture. Change the mixer attachment to a dough hook and add the flour and butter. Beat until the butter and flour have been fully incorporated (about 10 minutes). Remove dough from the mixing bowl and knead for a few minutes on a lightly floured surface until smooth. Place in a bowl that has been buttered and cover with plastic wrap. Let the dough rest for 1 to 2 hours.

While the dough is resting, prepare the cream cheese filling by mixing together the cream cheese, egg yolk, sugar, sour cream and lemon zest. Beat on low speed until smooth. Set aside. Prepare the egg wash by lightly beating together the egg and cream. Set aside. Prepare the glaze by mixing together sugar and cream until smooth. Transfer to a piping bag and set aside.

After the dough has rested, remove from the bowl and place on a lightly floured surface. Punch it down and dust the top with flour. Roll out the dough and cut the edges to create an even 12" square (these edges will be rolled out again to make a smaller strudel). Brush the edges with the egg wash and spread the cream cheese filling over the dough. Do not worry about going close to the edge as the filling extends when you roll the strudel. Using a tablespoon, drop dollops of the sour cherry preserve over the cream cheese.

Roll the strudel loosely and pinch the edges. Brush the entire surface with egg wash and cover with plastic wrap. Let it stand in a warm place until it has doubled in size (1/2 hour to 2 hours). Preheat the oven to 350°F. When the strudel has risen, remove the plastic wrap and cut slits into the top. Bake for 55 minutes, covering the top with silver foil once it has become golden brown. Reduce heat to 325°F and cook for 15 minutes more. Transfer to a wire rack to cool and drizzle with glaze. Makes one 12" strudel and one 8" strudel.