

Puff Pastry

Ingredients

1 c Unsalted Butter (cold)
2 c Flour
1 T Sugar
1/2 t Salt
8 T Cold Water (add up to 2
tablespoons)

Instructions

1. Place butter in the freezer for 10 minutes. Meanwhile, in a large mixing bowl, whisk together flour, sugar, and salt.
2. Grate the frozen butter into the flour. Toss the butter into the flour mixture with your hands until well coated.
3. Drizzle with 6 tablespoons of water over the mixture and fold the mixture together until it clumps together. Continue adding water a tablespoon at a time until a loose and crumble dough forms. It should hold when squeezed.
4. Gently knead the dough a few times in the bowl until a cohesive mass is formed. Shape into a 1½-inch thick square and wrap tightly in plastic wrap. Chill for 1 hour.
5. On a lightly floured surface, roll the chilled

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dough into a 1/2-inch-thick rectangle. Fold the dough in thirds like a letter. Turn 90 degrees. Repeat rolling, folding, and rotating 3 more times.

6. Fold back into thirds, wrap tightly, then chill for at least 2 hours or up to 2 days, or placed in a freezer bag and freeze for up to 2 months.