

Cream Cheese Pastry

2 cups gluten free flour mix
pinch of salt
½ tsp baking powder, gluten free
130 g cream cheese (traditional), chilled
165 g butter, chilled
1 large egg
1 tbsp cold water

Place the flour mix, salt and baking powder in the bowl of a food processor and pulse to mix.

Cut the cream cheese and butter in to chunks and then add it to the food processor.

Whizz until the mixture resembles coarse breadcrumbs.

Whisk the egg and water together.

Pour in to the flour mixture and pulse until the mixture starts to clump together but is still crumbly. When you press some of the moisture together in your fingers it should feel like it will come together when it is removed from the food processor.

If it feels too dry add a few more drops of water but be careful not to add too much.

Tip out on to a clean surface and work the mixture with your hands until a smooth dough is formed.

Wrap in cling film and refrigerate until ready to use.



This is by far and away the best pastry I have tried. It is a lovely soft dough that is easy to work with and bakes to a crisp crust. It can be used for pies, quiches and tarts. It also freezes very well, rolled in to a ball and wrapped in several layers of cling film.

