

# Plum Kringle (Classic Dough)

Makes 2 pastries, 8 servings each

## Ingredients

### For the Kringle

- 2 cups flour
- 3 tablespoons sugar
- 2 teaspoons instant yeast
- 1 teaspoon fine sea salt
- 1 cup butter, cold, cut into pieces
- 1/3 cup whole milk
- 1 large egg
- 1 egg white for the wash
- 1 cup plum preserves



### For the Icing

- 1 cup powdered sugar
- 2 tablespoons milk
- 1 teaspoon vanilla

## Instructions

1. Combine the flour, sugar, yeast, and salt in a large bowl and mix. Add the butter and cut together, either with a pastry cutter, two knives, or a few pulses in a food processor. You want the butter to be reduced to pea-sized pieces.
2. Whisk the whole egg and milk together. Add to the dry mixture and gently fold until it comes together in a dough. (If the dough is too crumbly, add a few drops of water at a time, just until it holds together when pinched.) Shape into a flattened disc, wrap in plastic, and refrigerate 6–48 hours.
3. On a floured work surface, roll the dough into a rectangle approximately 9x15 inches (you can mark it out on the underside of a piece of parchment paper and roll directly onto it for ease of measurement). Take the short ends of the dough and fold it into thirds, creating a 9x5 rectangle. Turn it 90 degrees and repeat the process. Wrap again and chill for another 30 minutes.
4. Repeat the step above. At this point you can either make and bake the Kringle, refrigerate it for up to 2 days, or freeze it for up to a year (wrapped in plastic wrap and store in a zipper freezer bag).
5. When ready to assemble, line two baking sheets with parchment paper. Divide the dough in half and roll each portion into a 5x20 rectangle. Spread a thin line of

- preserves down the middle of each, leaving 2 inches on either side and a half inch at the ends.
6. Fold one long side of dough over the jam. Use the egg white to brush over the unfolded portion and ends. Fold that over as well, pinching and smoothing the dough closed all along the side and on the ends. Form each length of dough into a circle, pinching the ends to unite. Flip them so that the seam is downward onto the parchment lined baking sheets. Cover and let rise for 45 minutes in a warm place.
  7. Preheat the oven to 375°. Once the oven is hot and the dough has puffed, brush the egg wash over the top and sides of the Kringles and then bake for about 20 minutes or until golden brown.
  8. Whisk powdered sugar, milk, and vanilla in a small bowl. Drizzle over the warm pastry. Remove pastry to a wire rack to cool.
  9. Best enjoyed within a day of baking, though it will keep at room-temperature for 3–4 days.