

# BC BLUEBERRY STRUDEL



*Yields:*  
2 strudels

## INGREDIENTS

8 oz	BC Cream Cheese (softened to room temperature)	225 g
1 cup	Granulated Sugar	240 ml
1	BC Egg	1
2 tsp	Vanilla	10 ml
2 tbsp	Lemon Juice	30 ml
$\frac{2}{3}$ cup	Ground Almonds	160 ml
1 cup	BC Blueberries	240 ml
$\frac{1}{4}$ cup	Flour (for rolling)	60 ml
14 oz	Package Puff Pastry, thawed	397 g
Egg Wash	(1 BC Egg, 4 tbsp BC Heavy Cream)	Egg Wash
$\frac{1}{4}$ cup	Coarse Sugar (optional)	60 ml
$\frac{1}{4}$ cup	Powdered Sugar (for dusting)	60 ml



## DIRECTIONS

1. Preheat oven to 400 F.
2. Combine BC Cream Cheese and 1 cup of granulated sugar.
3. Add the BC Egg, vanilla, and lemon juice. Mix to combine.
4. Gently stir in the ground almonds.
5. Finally, fold in the BC Blueberries. Set mixture aside.
6. Dust your counter with flour. Divide the puff pastry in half and work with one piece at time.
7. Roll the puff pastry out to form an 8"x12" rectangle.
8. Place the first sheet of rolled-out puff pastry on a parchment lined baking tray.
9. Cut off the four corners (to make a tab at each corner) and place half of filling (1  $\frac{1}{2}$  cups) in the centre of the rectangle, going lengthwise.
10. Fold the two short ends up over the filling to keep it from spilling out.
11. With the short end facing you, cut 9 or 10 horizontal strips on either side of the filling so that you can start to form a braid over your filling.
12. Starting at one side, pull the top strip over and pinch it to the bottom corner of the opposite strip.

13. Fold the opposite strip back over the other way and continue down, one by one, alternating each side until you have all of the strips folded over.
14. Brush with egg wash and sprinkle with coarse sugar (if desired).
15. Repeat with the other half of the puff pastry (if desired).
16. Bake approximately 25 – 30 minutes or until pastry is golden brown.
17. Allow to cool before slicing. Dust with powdered sugar and serve.