

DOUGH IT YOURSELF

“
Better than
the bakery
and not hard
to make.”

— CATHY BARTON
WOFFORD



MILLE-FEUILLES
p. 46

YOUR HOLIDAY SECRET WEAPONS ARE ONLY A GROCERY RUN AWAY.
USE PREPARED PIE CRUST, PHYLLO, AND PUFF PASTRY
TO HELP LIGHTEN THE LOAD OF SEASONAL BAKING AND TURN OUT
TREATS THAT COULD HOLD THEIR OWN IN THE BAKERY CASE.

BY NATALIE MECHEM PHOTOS CARSON DOWNING
FOOD STYLING KELSEY MOYLAN PROP STYLING MAURA TIMMERMAN

Mille-Feuilles

(pictured on p. 44)

HANDS-ON 20 MIN **TOTAL** 1 HR, 10 MIN
MAKES 4 **SUBMITTED BY** CHEF JOHN

★★★★☆ 7 REVIEWS

Also known as Napoleons, this classic French dessert layers puff pastry with cream filling. Pricking the pastry and weighing it down keeps it from rising during baking for thin, crispy sheets.

- 1 (17.3-oz.) pkg. frozen puff pastry dough (2 sheets), thawed**
- 2 tsp. white sugar**
- 4 oz. cream cheese, softened**
- 1 cup powdered sugar, plus more for garnish**
- 1 tsp. vanilla bean paste**
- Pinch of salt**
- ½ cup whipping cream**
- 2 cups fresh raspberries (halved if large), plus more for garnish**
- Fresh mint leaves, for garnish**

- 1.** Preheat oven to 400°F. Line an extra-large baking sheet with parchment paper.
- 2.** On a lightly floured surface, unfold 1 pastry sheet. Gently press seams together with your fingers. Cut dough in half to form 2 (5x9-inch) rectangles. Cut each rectangle in thirds to form 6 (3x5-inch) rectangles total. Put rectangles on prepared baking sheet. Prick pastry all over with a fork. Sprinkle evenly with 1 tsp. white sugar.
- 3.** Cover pastry with parchment paper. Put another baking sheet on top to apply pressure to pastry while it bakes. Bake 12 minutes. Remove baking sheet and gently peel off parchment. Continue baking until pastry is browned, 4 to 5 minutes more.
- 4.** Transfer pastry to a wire rack; let cool. Repeat Steps 2 and 3 with remaining pastry sheet and 1 tsp. white sugar (replace parchment if the first one is oily).
- 5.** For cream filling, beat cream cheese, powdered sugar, vanilla bean paste, and salt in a medium bowl with an electric mixer at medium speed until combined. Add cream. Continue to beat until stiff peaks form, about 2 minutes. Spoon into a piping bag with an open tip or a zip-top plastic bag with a ½-inch corner snipped off.
- 6.** Pipe dollops of cream filling on 1 puff pastry rectangle. Arrange raspberries between dollops. Top with another pastry rectangle; repeat cream-and-raspberry layer. Top with a third pastry rectangle. Spread about 2 Tbsp. cream filling on top. Repeat with remaining rectangles, cream filling, and raspberries for a total of 4 mille-feuilles.
- 7.** Garnish with raspberries, mint, and powdered sugar. Serve immediately.

 **HIDDEN GEM**

PER ½ MILLE-FEUILLE: 528 CAL; 34G FAT (10G SAT); 6G PRO; 50G CARB (3G FIBER, 19G SUGARS); 223MG SODIUM

MAKE AHEAD

Prepare pastry and cream filling as directed through Step 5, spooning filling into an airtight container. Chill up to 3 days. Store pastry in an airtight container at room temperature up to 24 hours; freeze up to 1 month. To assemble, re-crisp pastry, if frozen, in a 350°F oven, 3 to 5 minutes.

Brown Butter CRINKLE CAKE

HANDS-ON 30 MIN **TOTAL** 1 HR, 40 MIN
SERVES 20 **SUBMITTED BY** JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

Scrunching phyllo and tucking it into a baking pan had a serious moment on social media recently. We added brown butter for a rich, nutty flavor.

- 1 cup butter**
- 1 cup sugar**
- 1 cup water**
- 1 tsp. lemon juice**
- 1 (3-inch) cinnamon stick**
- 1 (16-oz.) pkg. frozen phyllo dough, thawed**
- ¾ cup whole milk**
- 2 eggs**
- 1 tsp. vanilla extract**
- ¼ tsp. salt**

- 1.** Preheat oven to 350°F. Line bottom of a 9x13-inch baking pan with parchment paper.
- 2.** For brown butter, melt butter in a small saucepan over medium heat and simmer, stirring frequently, until browned, fragrant, and foamy with brown bits in it, 5 to 10 minutes. Remove from heat and pour into a small heat-safe bowl. Let cool.
- 3.** For syrup, stir together sugar, water, lemon juice, and cinnamon stick in a small saucepan. Bring to a boil, stirring to dissolve sugar. Reduce heat to low; simmer until slightly thickened, about 10 minutes. Let cool.
- 4.** Stack 2 phyllo sheets; starting with a short end, fold accordion-style into a strip, using approximately 1½-inch folds. Arrange folded phyllo along a short end of prepared pan. (Keep remaining phyllo covered with a clean, damp kitchen towel while you work.) Repeat stacking and folding with remaining phyllo, evenly spacing strips in the pan. Bake 10 minutes.
- 5.** Remove from oven. Stir cooled brown butter, then drizzle over phyllo. Bake 10 minutes more.
- 6.** Meanwhile, whisk together milk, eggs, vanilla, and salt in a 2-cup liquid measuring cup until combined. Pour egg mixture evenly over phyllo. Bake until golden, 35 to 40 minutes.
- 7.** Pour syrup over warm cake (discard cinnamon stick). Let cool on a wire rack 15 minutes. Cut into 20 squares. Serve warm.

 **HIDDEN GEM**

PER 1 SQUARE: 241 CAL; 13G FAT (7G SAT); 4G PRO; 28G CARB (1G FIBER, 13G SUGARS); 190MG SODIUM

CHOCOLATE-CREAM CHEESE

Phyllo Triangles

(pictured below)

HANDS-ON 30 MIN **TOTAL** 50 MIN
MAKES 18 **SUBMITTED BY** LINDA BREWER
NEW RECIPE GO ONLINE TO RATE & REVIEW

Tuck sweetened cream cheese, toasted pecans, and chocolate chips into crispy phyllo for a two-bite treat.

- 1 (8-oz.) pkg. cream cheese, softened**
- ¼ cup packed brown sugar**
- 2 Tbsp. flour**
- ½ tsp. vanilla extract**
- ⅓ cup pecans, toasted and chopped**
- 3 Tbsp. miniature semisweet chocolate chips**
- ½ (16-oz.) pkg. frozen phyllo dough, thawed**
- ½ cup butter, melted**

- 1.** Preheat oven to 400°F. Line a large baking sheet with parchment paper.
- 2.** For filling, beat together cream cheese, brown sugar, flour, and vanilla in a medium bowl with an electric mixer at medium speed until smooth. Stir in pecans and chocolate chips.
- 3.** Put 1 phyllo sheet on a clean work surface and brush with some of the melted butter. Stack with 2 more phyllo sheets, brushing with butter between each. (Keep remaining phyllo covered with a clean, damp kitchen towel while you work.) Cut phyllo stack lengthwise into 3 (3-inch-wide) strips. Working with one strip at a time, spoon 2 tsp. filling onto a short end of strip. Starting with one of the bottom corners, fold phyllo over filling to make a triangle. Bring the other bottom corner straight up to make another triangle. Continue folding until you reach the end of the strip. Arrange filled triangles, seam sides down, on prepared baking sheet. Lightly brush with butter. Repeat with remaining phyllo, filling, and butter.
- 4.** Bake until golden brown, about 15 minutes. Let cool slightly before serving, about 5 minutes.

 **HIDDEN GEM**

PER 1 TRIANGLE: 162 CAL; 12G FAT (6G SAT); 2G PRO; 13G CARB (1G FIBER, 5G SUGARS); 121MG SODIUM



Brown Butter Crinkle Cake



KNOW YOUR DOUGH

Tissue-thin phyllo is a key ingredient in Greek, Balkan, and Middle Eastern pastries. Phyllo contains little fat, so it dries out easily and can get extra crispy when baked. In most preparations, sheets of phyllo are brushed with butter or oil and layered to create a flaky effect.



Ginger-Orange Upside- Down Tarts

KNOW YOUR DOUGH

Puff pastry is a laminated dough, meaning it's composed of hundreds of layers of butter (or sometimes oil) and dough. During baking, steam from the butter causes the dough to puff, delivering delicate, flaky pastry with airy pockets.

Apple-Cranberry GALETTE

HANDS-ON 20 MIN TOTAL 1 HR
SERVES 6 SUBMITTED BY LUTZFLCAT

★★★★★ 4 REVIEWS

This free-form pie requires no complicated shaping or latticework.

- 2** Granny Smith apples, thinly sliced (2⅔ cups)
- 1** cup fresh or (thawed) frozen cranberries
- 1** tsp. lemon juice
- ½ tsp. vanilla extract
- 2** Tbsp. white sugar
- 1** Tbsp. cornstarch
- ½ tsp. cinnamon, plus more for dusting
- ½ tsp. nutmeg
- ¼ tsp. salt
- ½ (14.1-oz.) pkg. refrigerated pie crust (1 crust), at room temperature
- 1** egg white, lightly beaten
- 1** Tbsp. coarse sugar, such as turbinado
- Vanilla ice cream, for serving

1. Preheat oven to 350°F. Line a large baking sheet with parchment paper.
2. Toss together apples, cranberries, lemon juice, and vanilla in a large bowl.
3. Stir together white sugar, cornstarch, cinnamon, nutmeg, and salt in a medium bowl. Add to apple-cranberry mixture; toss to combine.
4. On a lightly floured surface, roll pie crust to a 12-inch circle. Transfer to prepared baking sheet.
5. Spoon apple-cranberry mixture into center of crust, leaving a 2-inch border. Lift up crust edges and fold over apple-cranberry mixture, pleating as needed. Brush crust edges with egg white. Sprinkle coarse sugar evenly over crust and filling.
6. Bake until apples are tender and crust is golden brown, 38 to 40 minutes. Let cool on baking sheet on a wire rack 30 minutes. Transfer to a cutting board and cut into 6 slices. Serve with vanilla ice cream and dust with cinnamon.

 HIDDEN GEM

PER 1 SLICE: 426 CAL; 11G FAT (4G SAT); 4G PRO;
77G CARB (5G FIBER, 48G SUGARS); 339MG SODIUM

Ginger-Orange UPSIDE-DOWN TARTS

HANDS-ON 20 MIN TOTAL 50 MIN
MAKES 6 SUBMITTED BY JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

These turned-over treats are baked filling-sides down—and the whole thing is inverted after baking. The method creates a candied crust as the fruit and jam caramelize on the pan under a blanket of dough.

- 2** oranges
- ¼ cup fig jam
- 1½ Tbsp. honey
- 1** tsp. minced crystallized ginger
- ½ tsp. chopped fresh rosemary, plus more for garnish
- 3** oz. Brie cheese, cut into 6 (¼-inch-thick) slices
- ½ (17.3-oz.) pkg. frozen puff pastry dough (1 sheet), thawed
- 1** egg, lightly beaten

1. Preheat oven to 400°F. Line a large cookie sheet with parchment paper.
2. Cut peel and white pith from oranges, then cut crosswise into ½-inch-thick slices. Stir together jam, honey, ginger, and rosemary in a small bowl.
3. Spread 2 Tbsp. jam mixture into 6 small (approximately 2x3-inch) rectangles (1 tsp. jam mixture each) on parchment, spacing about 2 inches apart. Reserve remaining jam mixture for topping. Arrange 1 or 2 orange slices and 1 Brie slice over each rectangle.
4. Cut puff pastry dough into 6 equal rectangles. Prick dough all over with a fork. Arrange 1 rectangle over each filling stack, stretching gently as needed to cover. Press edges into parchment to seal in filling. Brush pastry dough with egg.
5. Bake until golden brown, about 25 minutes. (Cover loosely with foil for the last 10 minutes of baking, if needed, to prevent overbrowning.) Let cool 5 minutes, then turn each tart over using a spatula.
6. Thin reserved jam mixture with water to reach a drizzling consistency; spoon over tarts and garnish with additional rosemary.

 HIDDEN GEM

PER 1 TART: 283 CAL; 15G FAT (8G SAT); 6G PRO;
32G CARB (2G FIBER, 16G SUGARS); 245MG SODIUM

