



FRUIT STREUSEL PASTRY

Satisfy that sweet tooth with delicious fresh fruit wrapped in Rich's pastry dough.

Yield: 1 Streusel



INGREDIENTS

1 Each **RICH'S** 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough - 2.5 Oz (#00577)

3/4 C Diced Fruit Filling

1 tbsp. **RICH'S** STREUSEL CRUMBS (#21151)

1 tsp. Vanilla Icing

1/2 tsp. Cinnamon sugar

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F to -10° F until ready to pan. Remove frozen dough pieces from the case and place on parchment lined sheet pans sprayed with oil about 2-3 inches apart. Cover the pan of frozen dough with a sheet of plastic sprayed with pan release oil.
- 2 Place the covered pan of dough on a rack and place in the cooler overnight to thaw. The next morning, place the covered pans of dough at room temperature for 25-30 min. to warm and just begin to rise.
- 3 Place a 3/4 cup diced fruit filling* of your choice in the center of each dough piece. Top fruit with 1 Tbsp. streusel crumbs. *Use commodity canned or frozen fruit thickened with cornstarch.
- 4 Fold one edge of the dough over the filling and then the opposite side of dough over the first. Tuck the dough under to seal around the filling. Place the filled pastries on a lined sheet pan with 2 inch spacing between them. Spray top of the dough with butter-flavored oil.
- 5 Place the dough in a proofing cabinet or leave covered at room temp and let the dough rise until the proofed dough pieces are double in thickness. Sprinkle the top of the pastries lightly with 1/2 tsp. cinnamon sugar.
- 6 Bake in a 325°F convection oven for 12-15 minutes or until crust is light golden brown and internal temperature reaches 145°F.

CHEF NOTES

EACH PASTRY PROVIDES 2 OZ. EQ. WHOLE GRAIN & 1/2 C. FRUIT SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS
