

RASPBERRY BEAR CLAWS

PASTRY

- 2 sticks (1 cup) unsalted butter, softened
- package (8 ounces) cream cheese, softened
- ½ teaspoon salt
- 2 cups all-purpose flour
- 1 jar (12 ounces) seedless red raspberry jam (1 cup)
- 1 large egg, lightly beaten with 1 tea-spoon water
- Decoration: coarse white sugar

Pastry: Beat butter, cream cheese and salt in a large bowl with an electric mixer until smooth. On low speed, beat in flour. Divide pastry in half. Wrap and chill for 2 hrs.

Place an oven rack in upper third of oven. Heat to 350 °F.

On a floured surface, roll 1 portion dough into a 16 x 13-inch rectangle. Trim to 15 x 12 inches. Cut in twenty 3-inch squares. Place 1 teaspoon jam in center of each. With a straight edge of pastry facing you, fold bottom third over the jam, then fold over again (like a letter). With a small sharp knife, cut four 1/3-inch slits in folded side near you.

Place 2 inches apart on lightly greased cookie sheets. Bend each into a curve so slits open to resemble a bear's claw. Brush lightly with egg mixture; sprinkle with sugar.

Bake 16 minutes or until golden brown and bubbly. Remove to wire rack to cool.