



## Mini Warm Strawberry Crostata With Cream Cheese Pastry

### Ingredients

- Cream cheese
- Strawberries
- All-purpose flour
- Unsalted butter
- Cinnamon
- Cornstarch
- Sugar
- Salt
- Parchment Paper

### Directions

1. Combine flour and salt in a medium-size bowl.
2. Using a box grater, coarsely grate cold butter and cream cheese into the bowl with the flour. With two hands, combine the ingredients until the mixture looks crumbly.
3. Add cold water to the bowl and continue to mix with your hands until it forms a dough.
4. Divide the dough into 2 equal portions; pat each portion into a ½-inch thick disk. Wrap each disk tightly in plastic wrap and refrigerate until firm, about 1 hour (or overnight).
5. Once the dough has chilled, preheat oven to 425°F. Line a baking sheet with parchment paper.
6. Wash and slice strawberries into ¼-inch thick rounds; place in a bowl.
7. Add sugar, cornstarch, and cinnamon to the bowl with the strawberries and gently toss to coat. Set aside.
8. Sprinkle some flour over a flat work surface. With a rolling pin, work each half of the dough into a circle about ⅝-inch thick and 7 inches in diameter. Transfer dough to the baking sheet.
9. Arrange strawberries in the center of each circle, making sure to leave a 1½-inch border of dough. Drizzle any leftover juices over the fruit.
10. Gently fold crust edges up toward the center, overlapping folds slightly, and pinch each fold to enclose the fruit.
11. Place crostatas in the oven and bake, rotating the baking sheet halfway through, until filling is bubbly and the pastry is golden brown, 25-30 minutes. Remove from oven and let cool slightly.
12. To serve, divide warm crostatas between plates and enjoy!