



Onion Recipe Contest
Dessert – Adult
First Place – Nancy Courser

Cream Cheese Pastry Log with caramelized onions and roasted garlic

Ingredients

Pastry

1 stick of butter, unsalted, sliced
1 cup flour
¼ tsp. baking powder
¼ tsp. salt
¼ cup cold water

Directions

1. In food processor, mix butter, flour, baking powder and salt until it looks like cornmeal. Add water a little at a time until dough just forms a ball.
2. Roll dough into oblong strip and fold ends to meet at the middle. Refrigerate for 20 minute. Repeat this 2 more times.

Filling

8 oz. cream cheese, softened
¾ cup sugar
1 ½ tsp. lemon juice
1 tsp. vanilla
2 tsp. sour cream
2-1013 onions, caramelized and diced
1 whole garlic head, roasted

In food processor, mix softened cream cheese, sugar, lemon juice, vanilla, garlic, onions and sour cream.

Assembly directions

1. Roll out pastry like a log and spread filling within 1 in. sides of half the log, and then fold over and brush egg wash on edges to seal seam.
2. Place pastry seam side down on greased pan and brush egg wash on top and sprinkle sugar.
3. Refrigerate for another 20 minutes and then cut slices into the top about every 3 inches.
4. Bake at 450 degrees for 20 minutes. Cool completely before serving.