

Sour Cream Pastry Dough

This dough is a favorite of mine, especially for cinnamon twists. The acid in the sour cream lends a rich flavor and enhances tenderness, making for an exceptionally tender pastry that just melts in your mouth.

Double Batch, about 24 pastries	Ingredient	Single Batch, about 12 pastries
7 cups, 980 g	All-purpose flour, 100%	3 ½ cups, 490 g
1 ½ Tbsp, 14 g	Yeast, 1.4%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	½ Tbsp, 11 g
4 , 192 g	Eggs, large, slightly beaten, 20%	2, 96 g
4 Tbsp, 56 g	Butter, melted, 6%	2 Tbsp, 28 g
16 oz, 484 g	Sour cream, 49%	8 oz, 242 g
About 1 cup, 245 g	Milk, 25%	About ½ cup, 123 g

In a large bowl, combine the flour, salt and yeast. Make a cup in the middle and add the eggs and melted butter. Place the sour cream in a 4 cup glass measure then add enough milk to bring the volume up to 2 ¾ cups. Warm the sour cream-milk mixture to 105-115 degrees. Stir the liquid ingredients into the dry ingredients until well mixed, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then refrigerate OR refrigerate immediately and wait at least 12 hours to use dough.