

Cream Cheese Pastry

Ingredients

- 1 cube margarine, room temperature
- 4 oz. cream cheese, room temperature
- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1 teaspoon fine herbs
- 1/4 teaspoon vinegar
- 2 tablespoons cold water or milk
- 1 tablespoon oil
- 1 egg, beaten w/ 2 tablespoons water for glaze

Directions

1. Cream butter and cream cheese with fork.
2. Sift flour and baking powder over butter mixture.
3. Add herbs, vinegar, water or milk; combine with a fork.
4. Knead with floured hands until dough forms a ball.