

Sweet Pastry Dough

Yield: 2 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-flaky-pastry-dough-recipe>

Ingredients:

- 2 1/4 cups all purpose flour preferably White Lily
- 1/4 cup sugar
- 1 pinch sea salt or kosher salt
- 1 cup unsalted butter cold, cut into 1/4-inch cubes
- 3 tablespoons ice cold water or just enough to hold the pastry together

Nutrition:

1. Calories: 1420 calories
2. Carbohydrate: 132 grams
3. Cholesterol: 245 milligrams
4. Fat: 93 grams
5. Fiber: 4 grams
6. Protein: 15 grams
7. SaturatedFat: 58 grams
8. Sodium: 160 milligrams
9. Sugar: 25 grams

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