

# Pastry-Wrapped Cheese Buttons



## INGREDIENTS

	Usage Levels (%)
<b>Cheese, Pepperoni-Flavored Processed Hispanic</b>	<b>60.00</b>
Flour, all-purpose	16.80
<b>Butter</b>	<b>10.00</b>
<b>Sour cream</b>	<b>8.00</b>
<b>Deproteinized whey</b>	<b>2.80</b>
Egg, yolk	2.40
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	440kcal
<b>Total Fat</b>	31g
Saturated Fat	19g
Trans Fat	0g
Cholesterol	120mg
<b>Total Carbohydrates</b>	24g
Dietary Fiber	1g
Sugars	8g
<b>Protein</b>	16g
Calcium	433mg
Magnesium	14mg
Phosphorus	50mg
Potassium	95mg
Sodium	1250mg
Iron	1mg
Vitamin A	1182IU
Vitamin C	1mg

## PREPARATION

1. **Measure flour and deproteinized whey into a large bowl.**
2. **Cut butter into the flour/whey mixture until pieces are small and evenly sized, resembling coarse corn meal.**
3. **Mix the egg yolks with the sour cream. Stir this mixture into the flour mixture until evenly blended.**
4. **Gather the dough together and knead it lightly until it forms a ball. Chill the dough for 30 minutes.**
5. **Divide the dough into 3 or 4 pieces. Roll each into a square.**
6. **Roll each dough square around a cylinder of cheese, pinching the edges to seal. Allow the dough cylinders to chill for 15-20 minutes.**
7. **Slice the cylinders into 1.3 cm (0.5") rounds and place them on a parchment-lined baking sheet.**
8. **Bake at 204°C (400°F) for 10-12 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Dairy Management Inc. <sup>TM</sup> ©2014 U.S. Dairy Export Council.