

DOUGH:

4.25oz AP Flour

4oz Butter, cubed

4oz Cream Cheese, cubed

 $\frac{1}{2}$ tsp Orange Zest $\frac{1}{8}$ K kosher Salt**Filling:**1oz Almonds, toasted &
chopped

1 TBSP granulated sugar

2 TBSP bread crumbs

 $\frac{1}{2}$ cup Raspberry Jam1 egg yolk, whisked w/ 1
tsp Water

1 tsp sparking sugar

Combine all of the **DOUGH** ingredients in a food processor. pulse, process till shaggy. **1 min**

Form dough on greased plastic wrap to 3x4 in rectangle. Dust and cover.

Smooth with a pin, then smooth edges.

Chill to 40°F. Can store like this.

Preheat oven 375°F.

Sack 2 baking sheets, lined with parchment paper.

In a small bowl, combine almonds and sugar.

Roll Dough to 4x12in. Spread jam, almond mixture, bread crumbs.

Tightly roll along 12in. Aim for 3 revolutions. Seal seam.

Move to fridge on sheet for 30 min.

Cut roll! Transfer to freezer for 20min. Can store like this.

Brush surface with egg wash. Sprinkle sugar. Bake 22-25min.

Cool on rack, 1 hour.