**PUFF PASTRY RELAY LAB (COMMUNICATION PEOPLE!)**

STEP 1: WASH HANDS (EVERYONE)

STEP 2: MISE EN PLACE

STEP 3: BEGIN STEPS IN THE RECIPE INSTRUCTIONS!

**Ingredients:**

* + 1 1/4 cups all-purpose flour
	+ 1/4 teaspoon salt
	+ 1 stick (1/2 cup) plus 5 tablespoons unsalted butter, VERY COLD
	+ 5 to 6 tablespoons ice water

**Directions:**

* 1. Sift together flour and salt into a chilled large metal bowl.
	2. Cut in VERY cold butter into flour mixture. Butter should be the size of peas when you are done
	3. Drizzle 5 tablespoons ice water evenly over flour mixture and gently stir with a fork until incorporated.
	4. Test mixture by gently squeezing a small handful: When it has the proper texture, it will hold together without crumbling apart. If necessary, add another tablespoon water, stirring until just incorporated and testing again.
	5. Gather mixture together and form into an approximately 5-inch square.
	6. Roll mixture out into a long rectangle
	7. Fold the rectangle with the top 1/3rd of the rectangle over the bottom 1/3rd.
	8. Fold the remaining 1/3rd of the rectangle over the top & bottom 1/3rd (like a book!)
	9. Rotate the folded dough towards you so that it looks like a book you’re about to open
	10. Gently roll into a long rectangle
	11. Fold the rectangle with the top 1/3rd of the rectangle over the bottom 1/3rd.
	12. Fold the remaining 1/3rd of the rectangle over the the top & bottom 1/3rd (like a book!)
	13. Rotate the folded dough towards you so that it looks like a book you’re about to open
	14. Fold the rectangle with the top 1/3rd of the rectangle over the bottom 1/3rd.
	15. Fold the remaining 1/3rd of the rectangle over the the top & bottom 1/3rd (like a book!)
	16. Rotate the folded dough towards you so that it looks like a book you’re about to open
	17. Fold the rectangle with the top 1/3rd of the rectangle over the bottom 1/3rd.
	18. Fold the remaining 1/3rd of the rectangle over the the top & bottom 1/3rd (like a book!)
	19. Rotate the folded dough towards you so that it looks like a book you’re about to open
	20. Fold the rectangle with the top 1/3rd of the rectangle over the bottom 1/3rd.
	21. Fold the remaining 1/3rd of the rectangle over the the top & bottom 1/3rd (like a book!)
	22. Rotate the folded dough towards you so that it looks like a book you’re about to open
	23. Fold the rectangle with the top 1/3rd of the rectangle over the bottom 1/3rd.
	24. Fold the remaining 1/3rd of the rectangle over the the top & bottom 1/3rd (like a book!)
	25. Rotate the folded dough towards you so that it looks like a book you’re about to open
	26. Wrap in plastic wrap and put your lab groups number on it with a sticky note
	27. Put the wrapped dough into the fridge to chill overnight.