

Praline Danish



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Danish

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1/3 cup granulated sugar
- 1/4 teaspoon ground cardamom
- 3 eggs, beaten
- 1 cup milk
- 4 tablespoons butter
- 6 tablespoons butter, cold

Streusel Topping

- 1 cup packed brown sugar
- 3/4 cup tapioca flour
- 4 ounces cream cheese
- 1/2 cup powdered sugar

Drizzle

- 1 cup powdered sugar
- 3 tablespoons half and half cream
- 1/4 teaspoon vanilla extract

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, sugar, and cardamom. Mix well.

In a small saucepan, combine eggs, milk, and 4 tablespoons butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, well flour a silicone mat. Gently roll dough in flour on mat. Form dough into a ball. While rolling butter into dough, keep mat and rolling pin well floured adding flour as needed. Pick up dough as necessary to add more flour to the mat. With a well floured silicone rolling pin, roll dough into a 10 x 12 inch rectangle. Dot center third of rectangle with 2 tablespoons very thin, small pieces of cold butter. Fold one side over butter. Fold second side over first. Add flour to mat and rolling pin, if necessary. Roll dough into a 10 x 12 inch rectangle and repeat process twice with remaining butter. Add flour to mat and rolling pin. Roll dough into a 12 x 18 inch rectangle. Using a floured rotary pizza cutter, cut short side of rectangle into twelve 1 inch strips. Twist and shape each strip into a figure eight, tucking under ends of dough. Transfer Danish to a parchment lined baking sheet.

In a small bowl, combine brown sugar and tapioca flour. Mix well. Cut cream cheese into sugar mixture until mixture resembles coarse crumbs. Add powdered sugar and toss to coat streusel. Sprinkle and press streusel into tops of Danish. Allow uncovered Danish to rise in a warm place. Use the [Quick Rise Method](#).

Bake at 350 degrees for 17 minutes, or until golden brown. Cool on baking sheet for 1 to 2 minutes. Remove Danish from baking sheet and transfer to a wire rack to continue cooling.

In a small bowl, combine powdered sugar, half and half cream, and vanilla. Mix well and drizzle over Danish

Makes 12 Danish

Cook's Note: *Electric mixer required.*