

Candy Apple Danish



Crust

1 package Yumree Yumree Dreamees mix
2 tablespoons granulated sugar
1/2 teaspoon baking soda
3 tablespoons butter, cold
1/3 cup sour cream
1/4 cup sour milk
1/4 teaspoon vanilla extract

Filling

4 ounces cream cheese, softened
1/4 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract

Filling

1 (21 ounce) can apple pie filling

Drizzle

1 tablespoon butter, softened
1 cup powdered sugar
1 teaspoon maple flavoring
1 tablespoon plus 2 teaspoons half-and-half cream

In a large bowl, combine Yummee Yummee Dreamees mix, sugar, and baking soda. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. In a small bowl, combine sour cream, sour milk, and vanilla. Add wet ingredients to dry mixture and mix well.

Using the Rolling Mix suggestion, lightly flour a small silicone baking mat. Divide batter into 8 equal portions. Drop each portion onto the baking mat. Lightly flour fingers and gently roll each portion into a ball. Roll to coat the ball in flour. Partially flatten dough ball into a circle. Continue to enlarge circle until it is about 1/2 to 3/4 inch thick and 3 to 3 1/2 inches wide. Make a small ridge around outer edge of circle. Repeat for remaining dough. Place circles about 2 inches apart on a lightly greased baking sheet. Set aside.

In a large bowl, beat cream cheese and brown sugar until light and fluffy. Add egg and vanilla extract, mix well. Drop 1 teaspoon of cream cheese filling into center of each Danish. Top with two slices of apple pie filling.

Bake at 350 degrees for 16 to 18 minutes. Remove Danish from baking sheet, and cool on a wire rack for 5 minutes.

To make drizzle, beat butter until smooth. Add powdered sugar, maple flavoring, and half-and-half cream. Beat until smooth. Drizzle over top of Danish. Serve warm.

Makes 8 Danish

Cook's Note: *Electric mixer required for filling.* To make sour milk, place 3/4 teaspoon lemon juice in a 1/4-cup measure; fill with milk; allow mixture to sit for 5 to 10 minutes, or until slightly curdled before combining with other ingredients.