

## **Christmas Danish**

*Makes way too many, 3 or 4 dozen*

Plan on starting the day before you intend to cook them.

### **Ingredients**

#### **Danish**

1 1/2 cup butter  
1/3 cup flour  
2 packages yeast  
1/2 cup lukewarm water  
1 cup scalded milk  
1/4 cup sugar  
1 teaspoon salt  
1 egg  
4 cups flour, more or less

#### **Icing**

1/4 cup butter  
1/2 cup brown sugar  
4 tablespoons milk, half and half, or cream  
powdered sugar

#### **Process**

Let the butter soften and then cream it with the 1/4 cup of flour  
Pat and roll the butter/flour mixture between sheets of wax paper to a 12 inch by 6 inch rectangle  
Chill in the refrigerator until hard, several hours.

Combine the 2 packages of yeast with 1/2 cup lukewarm water  
Combine 1 cup scalded milk, 1/4 cup sugar, and 1 t salt and let cool to lukewarm  
Stir yeast mixture and 1 egg into the milk mixture  
Mix in 4 cups of flour, more or less, until you have a bread-like dough.  
Knead until glossy. (I use a dough hook on a stand mixer)  
Roll the dough into a 14 inch square  
Put the chilled butter on one side of the dough and fold the other half over it and seal the edges.  
Roll the dough to 20 inches by 12 inches. Work carefully and quickly so the butter does not poke through the dough.  
Fold into thirds, wrap in plastic wrap and chill for several hours.

Repeat the roll, fold, and chill steps two more times. After the last roll leave it at 20 inches by 12 inches.

Heat your oven to 400 degrees  
Cut the dough into strips 12 inches long and about 1/2 inch wide. Shape. I usually just tie the strip in a loose knot.  
Let rise until doubled. (Won't take long. You can shape them and put them, covered, into the refrigerator if you want.)

While rising make the icing by cooking the butter and sugar until the sugar is melted.  
Stir in the milk  
Stir in powdered sugar until you have a spreadable yet liquid consistency

Cook the danish at 400 degrees for about 8 minutes. Watch them carefully at the end. They should be lightly browned when done.  
Drizzle with icing.

Eat immediately.