

Cream Cheese Danish Coffee Cake

Source: Home Cooking Magazine (from Ann T)

Dough

1 c sour cream
1/2 c sugar
1/2 c butter
1 t. salt
½ cup milk
2 packages instant (bread machine) yeast (4 1/2 t.) (I use 2 Tablespoons)
1 Tbs vital wheat gluten (optional, makes dough softer)
2 eggs beaten
4 c all purpose flour

Over low heat in a small saucepan, heat butter, sour cream, sugar, milk and salt until warm and sugar is dissolved. Cool to room temperature.

In large mixing bowl, add flour, vital wheat gluten and yeast.

Mix sour cream mixture with beaten eggs and add to flour. Mix until cohesive dough forms. Will be very soft dough. Cover and put in fridge overnight to rise. (May be done same day. Put in fridge for about 2 to 4 hours, and then proceed.)

Turn dough out onto a well-floured surface and knead 6 or 7 times.

Divide dough into 4 equal pieces and roll each piece out to 12 X 8 inches (the size of the paper the recipe is printed on).



Cheese Filling (for 4 Danish)

2 - 8 oz. packages cream cheese (softened)
3/4 c sugar
1 egg beaten
1 t. vanilla extract
1/8 t. salt

Beat together cream cheese with sugar; add egg and vanilla extract and salt.

Almond Filling (for 2 Danish)

5 tablespoons butter or margarine, softened
2 eggs
1 can Solo or 1 jar Baker Almond filling
1 teaspoon vanilla, rum or brandy extract

Beat butter in medium-size bowl until fluffy. Add eggs and rum extract, and beat with electric mixer until blended. Beat in almond filling until thoroughly blended

Spread 1/4 of filling on to each piece and roll jellyroll style from long side. Pinch seams and ends to seal. Place seam side down on parchment paper on a baking sheet and cut about 4 – 6 slashes in top (a single edge razor blade works well). Danish should be slightly flattened, and about 3 1/2 to 4 inches wide and about 12 inches long.

Cover and let rise until about double in size -approximately 1 hour Bake at 375 for 20 - 25 minutes or until golden. Let cool on wire racks. Cover with foil if the tops start to get too dark.

Glaze

2 1/2 c confectioners sugar
1/4 c milk
1 t. vanilla extract
(toasted sliced almonds)

Combine the first 3 ingredients for glaze. I let the loaves cool some and put the glaze in a baggie with a tiny hole in the corner and drizzled it on.