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DANISH PASTRY

- 2 Packages Active Dry Yeast
- 1/4 Cup Lukewarm Water
- 1/4 Cup Shortening
- 1/4 Cup Sugar
- 1 Teaspoon Salt
- 1 Cup Scalded Milk
- 2 Eggs, Beaten
- 4 Cups Sifted Flour
- 1 Cup Butter
- 1/3 Cup Sifted Flour
- 1 Egg, Beaten
- CHEESE FILLING**
- 2 Cup Creamy Cottage Cheese
- 1 Egg, Beaten
- 2 Teaspoons Sugar
- 1 Tablespoon Grated Lemon Rind
- 1/8 Teaspoon Nutmeg

DIRECTIONS

1. Sprinkle the yeast into the warm water and let stand until dissolved.
2. Place the shortening, sugar, salt, and scalded milk in a bowl. Allow to cool.
3. Blend in yeast mixture.
4. Add eggs and mix well.
5. Gradually add 2 cups of the flour, beating well.
6. Add sufficient additional flour to make a soft dough.
7. Knead until smooth and elastic.
8. Allow to rise until doubled in bulk, about 1 hour.
9. Roll to 1/4 inch thick.
10. Combine chilled butter with flour.
11. Spread one third of the butter onto the dough.
12. Fold the dough into thirds, the into thirds again.
13. Repeat twice more using one third of the butter each time.
14. Cover with a cloth and allow to rise for 20 minutes.
15. Combine ingredients until well blended.
16. Roll out half the dough to 1/4 inch thickness. Cut into 3 inch squares.
17. Spread 1 tablespoon of the filling over each square and fold the corners to the center. Press them firmly down.
18. Place on baking sheets and let rise for 30 minutes.
19. Brush with beaten egg. Bake in a 400 degree oven for 20 minutes.