

## Danish Dough (easy)

- 2T SAF Yeast
- 1/2C Warm Water
- 1T Sugar
- 1/4C Sugar
- 3 Large Egg Yolks
- 1C Heavy Cream
- 2 1/2C AP Flour
- 1C Cake Flour
- 1t Salt (you could also add cardamom or cinnamon to your dough, almond extract. Ect.)
- 1 cup unsalted butter cut into cubes



Place yeast, water and 1T sugar in a small bowl and let sit for 10 minutes.

In another bowl combine the remaining sugar, yolks, and cream. Mix well.

In Bosch mixer using dough hook, place yeast mixture and egg mixture and mix on speed one till combined.

In Bosch Food processor combine flour and salt. Add butter all at once and combine until only bean size pieces are left.

Add Flour all at once in the Bosch mixer and mix only until dough comes together.

Refrigerate at least 45min

Roll out into desired shapes and proof for about 30-45min. Top with filling of your choice.

Brush with egg wash and bake at 375 about 20-25min

Once removed from oven brush with apricot glaze immediately.