

Danish Pastry Fillings

Popular Filling Ideas:

- Bear Claw:

1/2 cup almond paste

1/4 cup butter, at room temperature

1/2 cup powdered sugar

In a mixing bowl using a wooden spoon or an electric mixer, or in the food processor,

cream the almond paste, butter, and sugar together until well blended and smooth. Store in the refrigerator, covered, until ready to use. Allow to return to room temperature before using. Makes about 1 cup. Use cookie scoop to place on Danish. Top with almonds.

- Cream Cheese:

8 oz. cream cheese softened

1/3 cup sugar

1 egg

Cream the cheese and sugar together and add the egg. Use a cookie scoop to place filling in the center of the Danish.

- Blueberry, Cherry, or Lemon Cream Cheese: Place canned blueberry or cherry pie filling, or lemon curd over the cream cheese

- Cherry Pie filling - canned

- Apple Pie filling - canned (I have these recipes listed if you want fresh pie filling)

- Peach Pie filling - canned

Notes:

Yield: This recipe makes about 25 full size danish and 50 mini ones.

Brown Sugar Filling

In a small bowl (food processor) combine 1/2 cup butter or margarine, 1 cup packed brown sugar, 2 tsp. cinnamon. Process or mix until combined. Add 2/3 cup chopped nuts or sunflower seeds and 1/2 cup raisins. Jog until mixed in. Spread mixture generously over dough in place of other fillings. Braid and bake as directed.

