

Apple Danish Pastry

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This authentic pastry recipe takes a bit of work, so roll up your sleeves and get ready to become a self-trained pastry chef! Finished off with powdered sugar and enjoyed with a cup of coffee, this recipe is well worth the effort.

Ingredients:

1 packet active dry yeast
¼ cup water, warm
¾ cup milk, scalded
2/3 cup sugar, divided
1 1/3 cup unsalted butter, divided
2 teaspoons salt
3 eggs, beaten
½ teaspoon lemon extract
4 ½ cups all-purpose flour
1 pound apples, sliced
1 tablespoon cinnamon

Directions:

- 1) Sprinkle dry yeast into water in a medium bowl; let sit 5 minutes, then stir to dissolve.
- 2) Pour hot milk over 1/3 cup sugar, salt, and 1/3 cup butter in a large bowl. Cool to lukewarm; add the yeast mixture. Add eggs and lemon; stir. Add flour gradually and mix until dough forms.
- 3) Place dough in a lightly greased 9-by-13-by-2-inch pan. Chill 2 hours.
- 4) Turn chilled dough out onto a floured surface; roll into a 16-by-12-inch rectangle.
- 5) Spread 1/3 cup butter over 2/3 of the dough's surface. Fold the unspread portion of the dough over half of the covered portion. Fold the 3rd section over the 2nd.
- 6) Roll the dough out to its original size; repeat this process twice, using the remaining butter. Return dough to the refrigerator; chill overnight.
- 7) Divide the chilled dough in half. Roll each half into a 14-by-9-inch rectangle. Cut into 14-by-3/4-inch strips. Twist and form each strip into a spiral roll. Place two apple slices in the center of each. Sprinkle with cinnamon and 1/3 cup sugar. Cover. Let rise in a warm place until doubled in volume.
- 8) Bake at 375°F for 12 minutes.