

RECIPE 2:

Ingredients

- 1 lb Danish Mix
- $\frac{2}{3}$ cup water, plus 1-2 tsp more if needed
- 1 large egg
- $3\frac{1}{2}$ teaspoons instant yeast
- $1\frac{1}{2}$ tablespoons cold shortening (for lamination)
- *Make sure to double the recipe for the 2 lb mix option*

Instructions

- 1. Make the dough** In a large mixing bowl, combine Danish mix, water, egg, and yeast. Mix on low speed for 1 minute, then medium for $1\frac{1}{2}$ to 2 min., until smooth and tacky. Dough should be flexible without tearing. If it feels dry, add 1-2 teaspoons water gradually.
- 2. Optional chill** Wrap and refrigerate dough for 20-30 minutes to relax gluten and make rolling easier.
- 3. Laminates** Roll dough into a 6" \times 12" rectangle on a lightly floured surface and spread cold shortening over the bottom $\frac{2}{3}$ of the dough. Fold like a letter: top third down, bottom third up. Rotate 90°, gently roll, and repeat. Complete 3 total letter folds, chilling the dough 15-20 minutes between folds.
- 4. Overnight rest (optional but ideal)** Wrap dough and refrigerate for 8-12 hours to improve flakiness and handling.
- 5. Shape and final proof** Roll to $\frac{3}{8}$ inch thick and cut into desired shapes (braids, pinwheels, twists, etc.), about 8-10 medium pastries. Place on a parchment-lined tray and cover lightly. Proof at room temperature for 60-90 minutes, until the pastries are noticeably puffy and spring back slowly when gently pressed.
- 6. Bake** Preheat oven to 365°F. Bake for 16-22 minutes, or until golden brown and crisp.

Tips

- To apply shortening, you can shave it using a box grater into thin ribbons, or cut into thin slices and tile them evenly.
- Egg wash before baking for shine, and optionally glaze once baked.



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