



RASPBERRY DANISH

A delightful pastry filled with luscious raspberry filling, baked to perfection, and drizzled with vanilla icing. This is a breakfast delight that is easy to make and impossible to resist!

Yield: 1 Danish

INGREDIENTS

RICH'S 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)

RICH'S Heat'N Ice™ Vanilla Icing, 1 Count, 12 lbs (#09976)

1/4 C Raspberry filling
Turbinado Sugar

DIRECTIONS

- 1 Fold 5" Whole Grain Rich Proof & Bake Sheeted Pizza dough into danish shape
- 2 Egg wash the dough
- 4 Sprinkle the outside crusts with turbinado sugar

CHEF NOTES

This recipe provides 2.25 oz grain eq. and 3/4 MMA per 1 Danish in accordance with USDA guidelines for child nutrition.



- 3 Fill the dough with raspberry filling
- 5 Bake as instructed
- 6 Drizzle the danish with Heat'N Ice