



JAM-FILLED DANISH PASTRIES

Rich's Parkerhouse Dough delivers a delicious golden-brown canvas for all of your baking creations, and these Jam-Filled Danish Pastries offer a delightfully sweet treat! Simply fold your Parkerhouse Dough into a Danish shape, cutting slits into all four corners and folding in every other corner to create a pinwheel. Apply an egg wash. Add the fruit filling of your choice and sprinkle with sugar, baking until golden brown. Drizzle Heat'N Ice™ Vanilla Icing on top and serve!

Yield: 12 Danishes

INGREDIENTS

RICH'S SIMPLY PROOF & BAKE PARKERHOUSE ROLL DOUGH (#29399)

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

1/4 C Filling of choice (raspberry, lemon, blueberry, etc)

Turbinado Sugar

Egg Wash



DIRECTIONS

- 1 Proof the dough per the handling instructions on the package
- 2 Fold Parkerhouse Dough into a Danish shape
- 3 Egg wash the dough
- 4 Fill the dough with 1 tbsp of flavored filling of choice
- 5 Sprinkle the outside crusts with turbinado sugar. Bake for 20 minutes
- 6 Drizzle Heat'N Ice™ over the Danish. Serve!