

Danish Pastry recipe

Ingredients & Quantities

- 250g of Strong Flour
- 30g of Sugar
- 40g of Lard
- 30g of Dried Milk
- 10g of Dried Yeast
- 170ml of Warm Water

Filling

- 30g of Margarine
- 60g of Currants
- 60g of Sultanas
- 30g of Brown Sugar
- 1/4tsp of Mixed Spice
- 60g of Icing Sugar

Method

1. Rub the fat in to the flour.
2. Add the dried milk and yeast and mix.
3. Add the water and beat.
4. Leave to rise in a warm place.
5. When risen, knock back and roll out an oblong between 1/4 and 1/2 inch thick.
6. Spread the dough with melted margarine then add the currants, sultanas, sugar and mixed spice.
7. Roll up as a Swiss roll and cut in to slices.
8. Put on to a greased tin and leave to prove, cut side up.
9. When risen, bake for 10-15 mins. at 425F/220C.
10. When cooled, spread with thick water icing and decorate with small pieces of cherry.