

# Cinnamon Danish Pastry



## Ingredients & Prep

350 g Strong bread flour  
150 ml Milk full fat warm no more than 40°C  
50 g Caster sugar  
50 g Butter soft  
1 Egg whole  
1 Egg yolk only  
2 tsp Dried yeast  
1/2 tsp Salt

### Layering Butter

350 g Butter unsalted soft  
25 g Plain flour

### Flavouring

sprinkle Brown sugar  
sprinkle Ground Cinnamon

### Icing

80 g Icing sugar  
1 tbsp Milk  
1 tsp Vanilla extract or paste

## Recipe By Munch Master

**Ref:** 640

**Heading:** Bread & Baking

**Cuisine:** Scandinavian

**Food Type:** Vegetarian

**No of Portions:** 16

## Method

**Step 1** - First make the starter by warming the milk in a jug to no more than 40°C (body temp), then add yeast & whisk in until dissolved, leave in a warm place for 30 mins to go frothy, if there is no froth then the yeast is inactive.

**Step 2** - In the meantime make the pastry, either use a food mixer with a dough hook (best) or a bowl, add half the flour, all the butter, starter, sugar, salt & egg yolk, mix altogether, then add whole egg & the rest of the flour, mix in, if you are using a food mixer mix for 6 mins, if not then tip out on a floured work top & knead for 10 mins, when done place dough back into a clean bowl cover with pierced cling film & allow to double in size.

**Step 3** - Now make the layering butter by mixing the flour into the butter, the butter should be soft enough to spread.

**Step 4** - Tip dough onto a floured work top & roll out with a rolling pin into a square about 8 mm thick, then place dough sheet on a tray, then take the layering butter & spread it evenly over the top of the dough leaving a 2 cm gap around the edge, then place tray in the fridge for 5 mins to chill the butter a little (not hard), this is to stop butter squeezing out when rolled, then fold dough sheet in half from left to right & then top to bottom, roll out to 8 mm again & fold the same & repeat this 3 times in all fold again & place in the fridge to chill before use.

**Step 5** - Roll out with a rolling pin a rectangle sheet about 30 cm (narrow end), then sprinkle over a dusting of the cinnamon then brown sugar, roll up the dough starting from narrow end like a Swiss roll, using a sharp knife cut slices about 1.5 cm thick, place slices on a non-stick baking sheet or on silicon baking mats (best) then allow to rest & rise for 20 mins.

**Step 6** - Pre-heat oven to 180°C fan.

**Step 7** - Bake pastries for 20 to 30 mins until golden brown, when done remove & allow to cool.

**Step 8** - Mix all the icing ingredients together in a bowl, then either use a spoon & drizzle onto the pastries or use a piping bag with the smallest nozzle & make a zigzag pattern across

the pastries, allow icing to set for at least 30 mins.

### Suggestion & Tips

Keep the dough chilled in-between rolling out & before use.