Danish Miniature Pastries

Ingredients

- 1 cup butter or margarine
- 1/2 cup shortening
- 1 pkg Fleischmann's active dry yeast
- 1/4 cup warm water (110-115°F - not hot)
- 1 can (14 1/2 oz) evaporated milk (1 2/3 cups)
- 3 egg yolks, slightly beaten
- 2 Tbsp sugar
- 2 tsp salt
- 1 tsp vanilla
- 5 cups Gold Medal all-purpose flour*

Cinnamon Sugar (for rolling)

- 1/2 cup sugar
- 2 tsp cinnamon

To measure flour: dip nested dry measuring cups into flour and level off with a straight-edged spatula, or sift if preferred.

Instructions

1. Melt butter and shortening together over low heat. Cool slightly.
2. Dissolve yeast in warm water (110-115°F).
3. Stir in evaporated milk, egg yolks, sugar, salt, vanilla, and melted butter/shortening mixture.
4. Blend in 2 cups flour; beat at medium speed for 3 minutes, or beat by hand until smooth.
5. Stir in remaining 3 cups flour and mix until smooth.
6. Round up dough in a lightly greased bowl; cover with a damp towel.
7. Refrigerate several hours or overnight. Dough must be firm before proceeding.
8. Divide dough in half. Combine sugar and cinnamon for rolling mixture.
9. On a cloth-covered board dusted with the cinnamon sugar mixture, roll each half into a 16" square.
10. Cut into 4×1" strips.
11. Spread 1 tsp of desired filling (see below) on each strip and roll up jelly-roll fashion.
12. Place rolls cut-side down on a greased baking sheet.
13. Cover and let stand in a warm place (85°F) for 1 hour, or until a slight indentation remains when dough is touched with a finger.
14. Bake at 350°F for approximately 15 minutes, or until golden brown.
15. Drizzle with confectioners' sugar icing while still warm.

Fillings

Date-Nut Filling

- 2 cups dates, cut up
- ¾ cup sugar
- ¾ cup water
- ½ cup chopped nuts

Cook dates, sugar, and water slowly over low heat, stirring constantly, until thickened. Add chopped nuts. Cool completely before using.

Kolache Filling

- 1 cup (½ lb) prunes
- ¾ cup (4 oz) dried apricots
- ½ cup sugar
- 1 Tbsp lemon juice
- 1 Tbsp grated lemon rind
- ¼ tsp allspice

Simmer prunes and apricots in water to cover for approximately 30 minutes until tender. Drain and chop fruit fine. Mix with sugar, lemon juice, lemon rind, and allspice. Cool completely before using.



Danish Miniature Pastries

1 cup butter or margarine
½ cup shortening
1 pkg. Fleischmann's active dry yeast
¼ cup warm water (not hot —110 to 115°)
1 can (14½ oz.) evaporated milk (1⅔ cups)
3 egg yolks, slightly beaten
2 tbsp. sugar
2 tsp. salt
1 tsp. vanilla
5 cups GOLD MEDAL Flour*
½ cup sugar
2 tsp. cinnamon

**To measure flour, dip nested dry measuring cups into flour, level off with straight-edged spatula OR sift if you wish.*

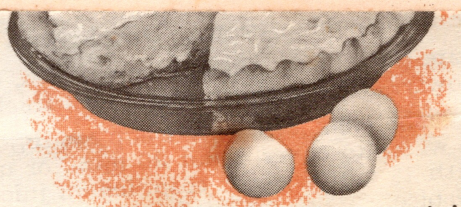
Melt butter and shortening over low heat. Dissolve yeast in warm water. Stir in milk, egg yolks, sugar, salt, vanilla and melted shortening. Blend in 2 cups of flour; beat at med. speed on mixer 3 min., or beat by hand until smooth. Stir in remaining flour; mix until smooth. Round up dough in lightly greased bowl; cover with damp towel. Refrigerate several hrs. or overnight. (Dough must be firm.) Divide dough in half; blend sugar and cinnamon; use this mixture for rolling out dough on cloth-covered board. Roll dough into two 16″ squares. Cut into 4x1″ strips. Spread teaspoonful of desired filling (recipes below) on strip; roll up jelly-roll fashion. Place on greased baking sheet, cut-side-down. Cover; let stand in warm place (85°) 1 hr., or until a slight indentation remains in dough when touched with finger. *Heat oven to 350°* (mod.). Bake *about 15 min.*, or until golden brown. Drizzle with confectioners' sugar icing while warm.

Date-Nut Filling: Cook 2 cups dates, cut up, ¾ cup sugar and ¾ cup water slowly, stirring constantly, until thickened. Add ½ cup chopped nuts. Cool.

Kolache Filling: Simmer 1 cup (½ lb.) prunes and ¾ cup (4 oz.) dried apricots in water to cover about 30 min., or until tender. Drain; chop fruit fine. Mix with ½ cup sugar, 1 tbsp. lemon juice, 1 tbsp. grated lemon rind and ¼ tsp. allspice.

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9″ Baked Pie Shell
24 large marshmallows
1 cup crushed pineapple, undrained
1 tbsp. lemon juice
1½ cups whipping cream, whipped



Heat ... over medium heat, marshmallows, pineapple, lemon juice.

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