

# Bakery Cheese Danish Loaf

Recipe By *Brynie Greisman*



Cooking and Prep:   
1.5 h

Serves:  28

Contains:    

**Preference:** Dairy

**Difficulty:** Medium

**Occasion:** Purim, Shavuot, Chanukah

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by Mishpacha Magazine

The first time I tested this recipe I heard two of my kids saying how much they enjoyed the “pas gevinah” (cheese loaf) that mommy bought. When I told them I made it and did not buy it, they would not be convinced and were sure I was joking! Hence, the name above. Mind you, this was without the glaze! Truthfully you can’t just eat one slice of this treat with its rich filling and sweet yeast dough. No, it’s far from lo-fat, but savor every bite!

## Ingredients (17)

### Filling

- 1 pound (454 gram) cream cheese
- 2/3 cup sugar
- 1 egg
- 2 teaspoon **Gefen Vanilla Extract**

1/8 teaspoon salt

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## Glaze

2 and 1/2 cups confectioners' sugar

1/4 cup milk or whip

1 teaspoon Gefen Vanilla Extract

toasted almonds, optional

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## Dough

1 cup sour cream

1/2 cup sugar

1/2 cup (4 ounces / 100 grams) butter

1 teaspoon salt

1/2 cup water

4 and 1/2 teaspoons Gefen Dry Yeast

2 eggs

4 cups flour

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## Start Cooking

### Make the Danishes

Yields 28 pieces.

- 1.** In a small pot, combine the sour cream, sugar, butter, and salt. Place over a medium-low flame and cook it, stirring constantly with a whisk, for five minutes until it is well blended. Remove it from the flame and cool it to room temperature.
- 2.** In a mixing bowl, dissolve the yeast in water. Add the sour cream mixture and eggs; mix well. Gradually stir in the flour (the dough will be very soft). Cover and refrigerate overnight.
- 3.** The next day, combine the filling ingredients in a mixing bowl until the mixture is well blended. Set this aside. Knead the dough a few times. Divide it into four equal portions. Roll

each portion into a large rectangle. Spread a quarter of the filling on each rectangle to within one inch (2.5 cm) of the edges. Roll up jelly-roll style from the long side; pinch the seams and ends to seal. Place the roll, seam side down, on a baking sheet lined with Gefen Easy Baking Parchment Paper. Cut five X's on the top of each loaf (down the length). Cover and let the dough rise for one hour. Bake at 375 degrees Fahrenheit (190 degrees Celsius) for 20–25 minutes, or until the top is golden brown. Remove from the oven and set on the counter to cool.

4. Combine the glaze ingredients and drizzle it over the loaves. Sprinkle with almonds if desired. Store in fridge.

**Note:**

You can make the dough with whole wheat pastry flour as well. Also, if you are using Israeli white cheese instead of cream cheese, it pays to let it drain for a few minutes before using it. If not, you might have to bake just the bottom of the loaves for an additional few minutes so they don't get soggy.