

Glazed Cinnamon Danish

Recipe By *Brynie Greisman*



Cooking and Prep:  1 h

Serves:  16

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

I tried these early in the morning on Election Day when my daughter was off of school. She stumbled out of bed to find out what was that heavenly smell wafting upstairs and literally assaulting her olfactory senses! She was thrilled to have one (or two or three) hot from the oven for breakfast. The hot coffee and maple flavor give these glazed cinnamon Danish an extra special flavor.

Ingredients (10)

Dough

1/4 recipe [challah dough](#)

Filling

1/3 cup chopped nuts (pecans or walnuts recommended)

1 and 1/2 teaspoons cinnamon (or more to taste)

4–5 tablespoons oil or melted margarine

3/4 – 1 cup sugar

Glaze

- 1/8 heaping teaspoon coffee dissolved in 2 tablespoons hot water
 - 1 cup confectioners' sugar
 - 1/4 teaspoon maple flavor
 - 1 tablespoon oil
 - 1 tablespoon (1 package) vanilla sugar
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Start Cooking

Prepare the Danish

Yields 24–28 large Danish (depending on what size you make them)

1. Combine all filling ingredients together in a small bowl. Set aside.
2. Divide dough into two parts. Roll each half into a large rectangle. Brush each part with half of the oil or melted margarine. Sprinkle half of the filling over each rectangle.
3. Starting with longer side, roll up tightly (jelly-roll style). Pinch edges to seal. Cut into 12–14 slices.
4. Place the slices in two 9x13-inch (23x33-centimeter) baking pans lined with Gefen Easy Baking Paper. Cover and let rise in warm place until almost doubled, about 30 minutes. Halfway through rising, preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
5. Bake for 20 minutes until golden brown.
6. Combine all glaze ingredients in a small bowl; blend until smooth. Drizzle glaze over hot Danish.

Note:

Freezes well. Let glaze set before freezing.

Variation:

If maple flavor is not available, you can sub 1 teaspoon maple syrup. The results will be similar, but not exactly the same. The maple essence gives a distinct, intense overtone to the glaze.

Credits

Photography: Daniel Lailah

Food Styling: Noa Kanarek