

# Flaky Cheese Danish

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:   
5.5 h

Serves:  8

Contains:    

**Preference:** Dairy

**Difficulty:** Medium

**Occasion:** Shabbat, Shavuot

**Diet:** Vegetarian, Pescetarian

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

This sweet cheese danish is perfect for Shavous, your next dairy kiddush or even for *mishloach manot*. Homemade pastry dough filled with farmers cheese, sour cream, eggs and sugar creates this light, cheesy dessert. There won't be leftovers!

## Ingredients (14)

### Filling

- 1 pound farmer cheese
- 1 cup sugar
- 2 tablespoons Gefen Vanilla Sugar
- juice of 1 lemon
- 1/2 cup flour

2 eggs

1/2 cup sour cream

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## Dough

5 cups plus 1 cup flour, divided

3/4 cup sugar

2 ounces yeast, dissolved in 1/3 cup water

1/3 cup orange juice

4 whole eggs plus 2 egg yolks

3/4 teaspoon salt

3/4 pound plus 1/4 pound margarine, divided

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## Start Cooking

### Prepare the Filling

1. Combine ingredients for filling, mix well.

### Prepare the Dough

1. Combine five cups flour and 3/4 pound margarine with the rest of the ingredients. Knead well.
2. Roll out dough.
3. In separate bowl, combine remaining flour and margarine.
4. Spread onto rolled dough.
5. Fold dough into thirds vertically and again in thirds horizontally.
6. Refrigerate for two to four hours or overnight.

### Shape and Bake

- 1.

Roll dough to 1/4-inch thickness.

2. Cut into two- and- a- half-inch squares. Fill with cheese filling and brush with egg yolk.
3. Do not allow to rise! Bake at 400 degrees Fahrenheit for 35 minutes until lightly golden.

### **Credit**

Styling and Photography by Jennifer E. Bitton