

Chocolate Chip Caramel Danish

Recipe By *Brynie Greisman*



Cooking and Prep:  3 h

Serves:  20

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Decadent and divine. The caramel syrup makes them gooey and delicious. Both the dairy and pareve versions are amazing. Start with two because one is never enough! Yields 40 Danishes

Ingredients (14)

Dough

- 2 packages (4 and 1/2 teaspoons) Gefen Dry Yeast
- 1 and 1/2 cups warm water
- 1 and 1/2 cups warm milk
- 6 tablespoons oil
- 1/2 cup sugar

- 1 and 1/2 teaspoons salt
 - 8–9 cups flour (I used whole wheat pastry)
 - 1 heaping tablespoon dough enhancer (if using whole wheat flour), *optional*
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Filling

- 2–3 ounces (55–85 grams) butter, softened
 - 1 and 1/4 cups Lieber's Dairy Chocolate Chips, divided
 - 1/2 cup sugar
 - 2 tablespoons cinnamon
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Syrup

- 1 cup brown sugar
 - 1 cup (250 milliliters) low-fat cooking cream, half-and-half, or heavy cream
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Start Cooking

Prepare the Dough

1. Dissolve yeast in warm water in the bowl of your mixer. Add milk, oil, sugar, salt, and half the flour. Beat on medium speed for three minutes. Stir in remaining flour and dough enhancer, if using.
2. Knead until dough is smooth and elastic, about six to eight minutes.
3. Place dough in a large greased garbage bag and close tightly. Let it rise in a warm place until doubled, about one hour.

Assemble

1. Punch dough down and divide in half. Roll each half into a large rectangle. Sprinkle with half the chips and press gently into the dough. Spread butter evenly over dough.
2. Combine sugar and cinnamon in a small bowl. Sprinkle over butter. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 20 slices. Repeat with the other half.
3. Combine brown sugar and cream in a small bowl. Whisk together until well combined. If

necessary, microwave for a few seconds to melt the sugar.

Bake

- 1.** Line two nine- by 13-inch (20- by 30-centimeter) baking pans with Gefen Easy Baking Parchment Paper. Pour half the syrup into each pan, spreading evenly. Arrange the Danishes cut-side up over syrup. Cover and let rise until doubled, about 50 minutes.
- 2.** After 35 minutes, preheat the oven to 375 degrees Fahrenheit (190 degrees Celsius). Bake Danishes for 30–35 minutes or until golden brown. Cool for 10 minutes before removing from pan. Top with remaining chocolate chips.

Note:

Freezes well.

Tip:

If you like very gooey Danish, make one and a half times the syrup recipe.

Variation:

For a parve version, substitute soy milk for the milk, trans- fat-free margarine for the butter, and parve whipping cream for the dairy cream.

Credits

Photography: Moishe Wulliger

Food Styling: Renee Muller