



## Danish Dough

This is the base for Danishes and yeast coffeecakes.

Makes about 36

### *Yeast Sponge*

6 oz	water (120°F)	1 tbsp	instant yeast
2 tsp	granulated sugar	1/2 cup	all-purpose flour

In a small bowl whisk together water, sugar, yeast and flour. Cover with plastic wrap and set aside for 15 minutes.

### *Dough*

3/4 cup	vanilla yogurt, room temperature	2 tsp	sea salt
		2 tsp	pure vanilla extract
1/2 cup	unsalted butter, room temperature	5 cups	all-purpose flour
		1 large	egg
2 large	eggs, beaten	2 tbsp	water
1/2 cup	granulated sugar		Course white sugar

1. In a mixing bowl fitted with the paddle blade, blend, yeast sponge, yogurt, butter, eggs, sugar, salt, vanilla and 4 cups of the all-purpose flour until the dough starts to clean the sides of the bowl. Add additional flour until the sides are completely clean.
2. Turn the dough out onto a floured surface. Knead for 4 minutes.
3. Place into a well-oiled bowl and cover with plastic wrap. Let set in a warm place to rise to double the bulk, about 60-90 minutes.
4. Punch the dough down and divide into half. Take each half and roll out to 10" by 12". In a small bowl, whisk egg and water. Lightly brush on the dough, sprinkle cinnamon and sugar. fold the dough in half. Cut into 1/2" strips, using a pizza cutter. Twist each piece and then wrap into a circle. Place on baking sheet. Brush with egg wash and sprinkle with course white sugar.
5. Top center with a preserve, curd or cream cheese filling. Let rise for 10 minutes.
6. Bake at 375°F, or until light brown.