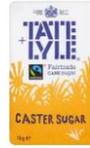


Danish Pastries

Ingredients:

- 225g Strong Plain Flour
- 150g Butter
- 25g Caster Sugar
- 7g (1 Packet) Easy Blend Dried Yeast
- 5 Tablespoons Warm Milk
- 1 Egg, Beaten
- ¼ Teaspoon Salt



You will need a container to take your Danish pastries home in.

Ingredients for Filling:

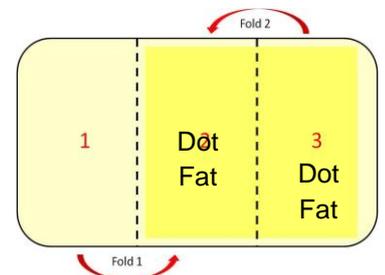
Almond Paste / Grated Apple and Dried Fruit / Dried Fruit / Tinned Apricots

Ingredients for Decoration:

- Glacé Icing (100g Icing Sugar and Warm Water)
- Cherries

Method:

1. Pre-heat oven to 220°C or Gas Mark 7.
2. Weigh out all the ingredients accurately.
3. Sieve the flour and salt into a large plastic bowl.
4. Cut the butter into small pieces using a round bladed knife. Rub 25g of butter into the sieved flour. Add the yeast and caster sugar, mix with a round bladed knife.
5. Warm the milk to 38°C using the microwave, use a food probe to check the temperature. If the milk is above this it will need to be cooled. Heat the milk for 10 seconds at a time, remove and stir and check the temperature.
6. Crack the egg into a small bowl, check for any shell and beat with a fork.
7. Make a well in the centre of the dry ingredients and add the warm milk and beaten egg. Mix with a round bladed knife to form a soft dough and knead until smooth.
8. Put in a warm place (the grill compartment of the cooker) for approximately 20 to 30 minutes to allow the dough to rise.
9. Knead the dough again and roll out to an oblong.
10. Divide the remaining 125g butter in half and dot half of the fat over the top 2/3rd's of the oblong. Fold the bottom 1/3rd up over the middle 1/3 and seal the edges and fold the top 1/3rd over the middle 1/3rd and firmly seal the edges.
11. Give the dough a ¼ turn so the folded side is to the left.
12. Roll out again and repeat the process using the rest of the butter.
13. Repeat the rolling and folding process twice more (without the butter).
14. Chill the dough in the fridge, (wrap in cling-film) for 15 minutes.
15. Prepare fillings.
16. Shape and fill as required, use the images opposite for shape suggestions.
17. Place the shapes on a baking tray, cover with oiled cling film and allow to rise for 10 to 15 minutes in a warm place (the grill compartment of the cooker).
18. Remove the oiled cling film and bake for 15 to 25 minutes, until golden brown.
19. To make the glacé icing, sieve the icing sugar into a bowl, add warm water a teaspoon at a time until the correct consistency is reached.
20. Allow to cool and then decorate with glacé icing and cherries.



For Crescents

Take one-quarter of the dough and roll out to a 23cm circle. Divide the circle in 4 equal wedges (see image 1). Place a small amount of almond paste at the wide end of each wedge and roll up loosely towards the point (see image 2). Bend them round to form a crescent (see image 3).

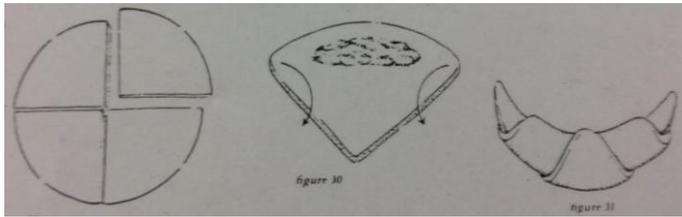


Image 1

Image 2

Image 3



For the Pinwheels

Roll out another quarter of the dough to form a 20cm square. Cut the square into 4. Place a small amount of almond paste in the centre of each square. Make cuts from each corner almost to the centre and fold 4 alternate points to the centre, pressing them down firmly (see images 4 and 5).

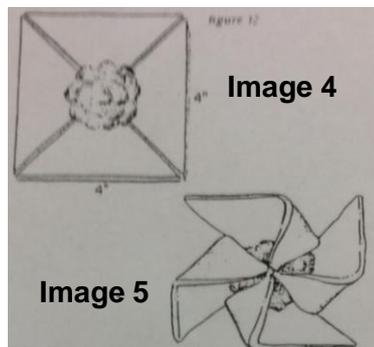


Image 4

Image 5



For Kite Shapes

Roll out another quarter of the dough thinly to form a 20cm square. Cut the square into 4. Place a small amount of almond paste in the centre of each square. Cut from A to B, and from C to D (see image 6), then lift both corner strips and cross them over the almond paste in the centre (see image 7).

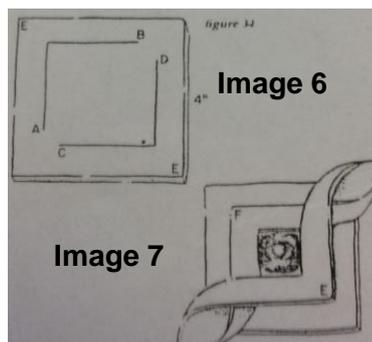
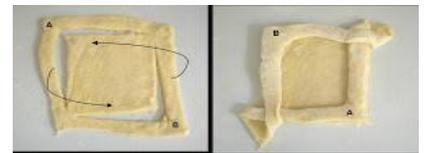


Image 6

Image 7



For Envelopes

Roll out the remaining dough thinly and cut into 4, 10cm squares (see image 8). Place a piece of almond paste into the centre and fold 2 opposite corners (see image 9) or all 4 corners (see image 10) into the middle. Press the edges down lightly.

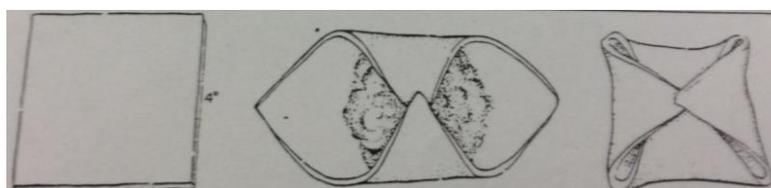


Image 8

Image 9

Image 10

