

Danish Kringle

Danish Kringle is a delightful pastry that originates from Denmark and has become a beloved treat in many parts of the world. This buttery, flaky pastry is filled with a sweet and often nutty filling, then shaped into a ring or pretzel-like form. Traditionally enjoyed during the holidays or special occasions, Danish Kringle offers a perfect balance of textures and flavors—crisp on the outside with a rich, gooey filling inside. Whether you fill it with almond paste, fruit, or a combination of both, this pastry is sure to impress at any gathering.

Ingredients:

For the Dough:

- 2 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, chilled and cut into small pieces
- 1/2 cup sour cream
- 1/2 teaspoon vanilla extract

For the Filling:

- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar
- 1/2 cup chopped pecans or almonds
- 1 teaspoon ground cinnamon
- 1/2 teaspoon almond extract (optional)

For the Glaze:

- 1 cup powdered sugar
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract
- Sliced almonds or crushed pecans for topping (optional)

Instructions:

1. Prepare the Dough:

- In a large bowl, combine the flour, sugar, and salt. Cut in the chilled butter until the mixture resembles coarse crumbs.
- Stir in the sour cream and vanilla extract until the dough comes together. Divide the dough in half, shape each half into a disk, wrap in plastic wrap, and refrigerate for at least 1 hour.

2. Make the Filling:

- In a medium bowl, mix the softened butter, brown sugar, chopped nuts, cinnamon, and almond extract until well combined.

3. Assemble the Kringle:

- Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
- Roll out one disk of dough into a 14×9-inch rectangle on a lightly floured surface. Spread half of the filling mixture evenly over the dough.
- Roll up the dough, starting from the long side, to form a log. Shape the log into a ring or pretzel shape and pinch the ends to seal.
- Repeat with the second disk of dough and the remaining filling.
- Transfer the Kringles to the prepared baking sheet.

4. Bake:

- Bake in the preheated oven for 25-30 minutes, or until the pastry is golden brown.
- Remove from the oven and let cool slightly on a wire rack.

5. Prepare the Glaze:

- While the Kringle cools, whisk together the powdered sugar, milk, and vanilla extract until smooth.
- Drizzle the glaze over the warm Kringle and

sprinkle with sliced almonds or crushed pecans if desired.

6. Serve:

- Allow the glaze to set before slicing and serving. Enjoy your Danish Kringle with a cup of coffee or tea!

This Danish Kringle is best enjoyed fresh, but it can also be stored in an airtight container at room temperature for up to two days.