



## [Danish Puff Recipe](#)

Recipe and Tutorial Photos found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time:30 minutes

Cook time:1 hour

### **Danish Puff Mise en Place:**

- [Measuring Cup](#)
- [Sifter](#)
- [Measuring Spoons](#)
- [Spatula](#)
- [3 quart Pot](#)
- Wooden Mixing Spoon or Whisk
- [Rubber Spatula](#)
- [Baking Sheet](#)
- [Stand Mixer](#)

### **Danish Puff Ingredients for Crust:**

- 1 cup Flour, sifted
- ½ cup Butter
- 2 TBSP Water

### **Danish Puff Ingredients for Dough:**

- ½ cup Butter
- 1 cup Flour, sifted
- 1 cup Water
- 1 tsp [Almond Extract](#)
- 3 Eggs

### **Danish Puff Ingredients for Frosting:**

- ¼ cup Butter
- 1 lb Confectionery Sugar
- ¼ – ½ cup Half and Half or Light Cream
- 1 tsp [Vanilla Extract](#)
- Nuts or Maraschino Cherries for garnish

### **Danish Puff Directions Crust:**

- Preheat oven to 350°.
- Cut Flour into Butter.
- Add water until well blended.
- Note: if you melt the butter in the microwave first, you can eliminate the water. Just mix the butter and flour together to form the crust dough.
- Separate into two balls.
- Pat each ball into long 12" x 3" strips 3" apart on an ungreased [baking sheet](#).

### **Danish Puff Directions Dough:**

- In a 3 quart pot mix butter and water together.
- Bring to a rolling boil.
- Remove from heat, add almond extract.
- Add flour and stir until smooth.
- Add 1 egg at a time, beating until smooth. (Do not over beat, your dough will be tough if you do)
- Divide dough in half, spread half onto each crust.
- Bake at 350° for 55-60 minutes.

### **Danish Puff Directions Frosting:**

- Allow pastry to cool.
- In a mixing bowl using a [stand mixer](#) combine butter and confectionery sugar, beat well.
- Add [vanilla extract](#).
- Add between ¼ – ½ cup of Half and Half or Light Cream a little at a time. Check consistency. Of you want the frosting thicker, use less cream, if you want it thinner, add more cream. Beat until fluffy.
- Spread evenly over cooled pastry.
- Top with nuts or drained and cut maraschino cherries.

Makes 32 servings Danish Puff Pastry