



Noreen's Kitchen

Cream Cheese Danish Ring

Ingredients

1 1/2 pounds bread dough	1 egg
1, 8 ounce brick cream cheese, softened	1/2 cup granulated sugar
1/4 cup butter, softened	1/4 cup clear Jel or all purpose flour
1 tablespoon lemon juice	1 egg beaten + 1 tablespoon water
1 teaspoon vanilla extract	Crystal sugar for topping (optional)

Step by Step Instructions

Preheat oven to 350 degrees.

Beat butter and cream cheese together until light and fluffy.

Add egg and beat together to incorporate.

Add lemon juice, vanilla and clear jel or flour and blend well. Set mixture aside.

Roll dough out into a rectangle 16 x 12 inches, approximately.

Spread cream cheese mixture over the dough evenly, leaving a 1 inch border.

Fold over long end and roll tightly away from you, stretching slightly as your roll to ensure a tight roll that will not fall apart when cut.

Pinch seam together and place on underside of the roll.

Bring ends together and form into a tight ring. Pinch ends tightly to seal.

Transfer ring to a baking sheet that has been lined with parchment paper.

Using a sharp knife, cut a few slits in the top layer of dough. This will make a lovely presentation when baked.

Cover with a cloth or a parchment sheet and allow to rest for 20 minutes until it has almost doubled in size.

Beat egg and water together to make an egg wash. Brush ring very well all over, being sure to cover completely.

Sprinkle with crystal sugar if desired. This will add crunch and texture as well as look great.

Bake for 25 to 30 minutes until golden brown and sounds hollow when tapped.

Allow to cool on pan that has been placed on a cooling rack.

Cool for at least 30 minutes before serving.

Enjoy!