

Cream Cheese Danish

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-cheese-danish-recipe>

Ingredients:

- 4 tablespoons butter
- 1/2 cup dark brown sugar or light
- 1/3 cup milk
- 1 tablespoon sugar
- 2 teaspoons yeast
- 1 1/2 cups flour more as needed
- 2 eggs
- 3/4 teaspoon salt
- 6 tablespoons butter soft
- 2 packages cream cheese
- 3/4 cup sugar
- 1 egg beaten
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 2 1/2 cups confectioners' sugar
- 2 tablespoons butter soft
- 1/4 cup milk
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 1510 calories
2. Carbohydrate: 186 grams
3. Cholesterol: 375 milligrams
4. Fat: 78 grams
5. Fiber: 2 grams
6. Protein: 19 grams
7. SaturatedFat: 45 grams
8. Sodium: 1210 milligrams
9. Sugar: 147 grams

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