

Cherry & Yogurt Danish with almond crunch



PORTIONS	PREPARATION TIME	COOK TIME
1	45 min	18-22 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST LUNCH BRUNCH APPETIZER



RECIPE CREATED BY
Katherine Duris, Chef



/ List of ingredients



Blueberry & cream cheese danish 59605
Quantity: 1

½ tsp. Poppy seeds

1 cup Powdered sugar

1 tbsp. Lemon juice

/ Preparation steps

STEP 1

Thaw at room temperature for 45 minutes while pre-heating the oven to 350°F.

STEP 2

Whisk powdered sugar, poppy seeds and lemon juice together until smooth.

STEP 3

Bake in the pre-heated 350°F oven for 18-22 minutes, until golden brown.

STEP 4

Once cooled, drizzle the powdered sugar glaze over the cooled danish.