

Cherry & Yogurt Danish with almond crunch

BRIDOR

PORTIONS	PREPARATION TIME	COOK TIME
1	30 min	18-22 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST LUNCH BRUNCH APPETIZER



RECIPE CREATED BY
Katherine Duris, Chef



/ List of ingredients



Cherry & Greek yogurt danish 52434
Quantity: 1

1 tbsp Sliced raw almonds

½ cup Powdered sugar

1 tbsp. Water

¼ tbsp. Vanilla extract

/ Preparation steps

STEP 1

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

STEP 2

Whisk powdered sugar, vanilla and water together until smooth.

STEP 3

Top with raw sliced almonds and 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.