

# Sweet Cheese S'mores Danish



| 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



Mini sweet cheese danish 52441  
Quantity: 1

|         |   |
|---------|---|
| 6       | Mini marshmallows   |
| 10      | Semi-sweet mini chocolate chips                           |
| 1 tbsp. | Crushed graham crackers                                   |
| 1       | Pastry glaze (½ cup hot water,<br>½ cup clear corn syrup) |

## / Preparation steps

### STEP 1

Thaw at room temperature for 30 minutes while pre-heating the oven to 350°F.

### STEP 2

Whisk hot water and corn syrup together until completely mixed. Set aside.

### STEP 3

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

### STEP 4

Once cooled, spray or brush the sweet cheese danish with the pastry glaze.

### STEP 5

Immediately after coating the sweet cheese danish with pastry glaze, top with semi-sweet mini chocolate chips on one side, mini marshmallows on the other, with the graham cracker crumbs sprinkled down the centre.