



Danish Almond Puff Pastry

Make two “puffs” 6-8 servings each
Recipe adapted from beyerbeware.net

Ingredients

Flaky crust layer

1/2 cup butter
1 cup sifted flour
2 TBSP cold water

Egg Bread Layer

1 cup water
1/2 cup butter
1 tsp almond extract
1 cup flour
3 eggs

Icing Glaze

2.5 cups powdered sugar
1/4 butter, melted
1 tsp vanilla extract
1 tsp almond extract

Instructions

Flaky Crust Layer

Cut the butter into the flour and sprinkle with water while mixing with a fork.*
Form into a ball and divide dough in half.
Press (or roll) each half into an oval that is roughly 12” by 3” on a parchment paper lined cookie sheet.

Egg Bread Layer

Bring the water and butter to an almost boiling temperature (211 degrees) but remove from heat just before it boils.
Stir in the extracts and flour.
Stir constantly to keep from having lumps.

Add the eggs, one at time, stirring to combine completely.
Spread the half of the dough over each oval crust. Bake at 350 degrees for 50-60 minutes or until golden brown.

Icing Glaze

Mix icing ingredients together. Thin with milk or 1/2 and 1/2 if needed. Spread over puffs while they are warm (not hot).

Note: While baking, the pastry will be high, like a cream puff. It will fall when you remove it from the oven - but that is normal.

*I used my food processor to make the dough. Pulse ingredients until large crumbs form. Then form into a ball.