

# Easy Danish Pastry Dough Recipe

## **\*\*Ingredients:\*\***

- 4 cups all-purpose flour
- 1/4 cup sugar
- 1 tsp salt
- 1 packet active dry yeast
- 1 cup whole milk
- 1/2 cup water
- 1 cup unsalted butter, cold

## **\*\*Instructions:\*\***

1. In a large bowl, combine flour, sugar, salt, and yeast.
2. Heat milk and water until warm (not boiling) and mix with dry ingredients to form a dough.
3. Chill dough for 30 minutes.
4. Roll out dough and place slices of butter on one half. Fold and seal edges.
5. Roll and fold dough into layers, refrigerating between folds for 15 minutes each.
6. Cut and shape dough for desired pastry style.

**\*\*Baking:\*\*** Preheat oven to 375°F (190°C) and bake pastries for 12-15 minutes until golden brown.

**\*\*Storage Tips:\*\*** Store pastries in an airtight container for up to 5 days or freeze for up to 2 months.