



Strawberry Danish with Vanilla Custard and Nutella®

Baked Good | Breakfast | All year round

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- 2 – 6 X 9 Sheets Danish Dough, Raw
- 2 cups RTU Vanilla Custard
- 2 cups Strawberry Filling
- 2 cups Granulated Sugar

Pre-heat the oven to 325 degrees F. Slightly roll out the Danish Dough in 1 cup of the granulated sugar and cut into 4 - 3" X 9" strips, and then into 12 equal pieces.

Top the middle third of each strip with one line of vanilla custard and one line of strawberry filling of equal width. With a sharp knife, cut 5 small strips perpendicular to the filling, approximately 1/2" wide, on both sides of the pastry.

Slightly pull the strips and cross them over the top of the filling, making a lattice design. Top with the remaining sugar. Place on a baking pan lined with parchment paper and bake until golden brown.

While still warm, drizzle Nutella on top of the Danish.