

Danish, Croissant & Goodies May 24-June 27, 2021

Apple Turnover-Puff dough (unsalted butter, all purpose flour, cake & pastry flour, water, lemon juice, salt), Apple Filling (apples, lemon juice, water, salted butter, brown sugar, cinnamon, cornstarch).

Bear Claw – danish dough (bread flour, milk, unsalted butter, sugar, eggs, yeast, vanilla, salt), sliced almonds, chocolate and vanilla cake scraps (cake & pastry flour, chocolate, milk, brown sugar, butter, sugar, baking soda, salt, eggs, sugar, vanilla, sweet butter), eggs, almond emulsion, water, canola oil, egg wash, clear glaze (corn syrup, water), white glaze (fondant sugar, water), streusel (all purpose flour, sugar, mellow Judith flour, salted butter, lemon zest, vanilla, mace).

Croissant– bread flour, unsalted butter, water, salted butter, sugar, milk powder, yeast, salt. On top of all Croissants: Egg Wash (eggs, milk)

Maple Pecan Crocodile – puff pastry (unsalted butter, all purpose flour, cake & pastry flour, water, lemon juice, salt), brown sugar, butter, pecans, white glaze (fondant sugar, water) with maple flavor.

Chocolatine –

croissant dough: bread flour, unsalted butter, water, salted butter, sugar, milk powder, yeast, salt

Filling: semi-sweet chocolate

Topping: egg wash (eggs, milk)

Downtowners –

croissant dough: bread flour, unsalted butter, water, salted butter, sugar, milk powder, yeast, salt. *topping*: egg white, brown sugar, cinnamon, granulated sugar

Garlic Cheese Twist –

croissant dough: bread flour, unsalted butter, water, salted butter, sugar, milk powder, yeast, salt

filling: sharp cheddar cheese, kosher salt, granulated garlic

Ham & Cheese Croissant –

croissant dough: bread flour, unsalted butter, water, salted butter, sugar, milk powder, yeast, salt

Filling: Corralitos ham, egg whites, Swiss cheese, Dijon mustard, egg whites

Kouign Amann plain- flour, butter, sugar, water, yeast, salt.

Morning Glory Muffins-flour, sugar, shredded carrots, chopped pecans, desiccated coconut, shredded apple, eggs, vegetable oil, vanilla extract, baking soda, ground cinnamon, salt. Sprinkled with powdered sugar.

Mushroom Turnover - dough: cake flour, pastry flour, salted butter, cream cheese,. Filling: mushrooms, cream cheese, salted butter, salt, thyme, onions, white pepper, egg wash (eggs, milk).

Marionberry Danish-

Danish Dough – bread flour, unsalted butter, sugar, yeast, eggs, milk, vanilla (all danish :egg wash, clear & white glaze & streusel).

Topping: *Cheese filling* (Cream cheese, powdered sugar, vanilla), marionberries, sugar, clear gel.

Marionberry Turnovers- crust: cake flour, unsalted butter, water, salt. Filling: frozen marionberries, sugar, clear gel. Glaze: egg yolks, half & half.

Old Fashioned Cinnamon Roll-

Danish Dough – bread flour, unsalted butter, sugar, yeast, eggs, milk, vanilla.

Filling: butter, brown sugar, cinnamon, nutmeg, salt

Topping: cream cheese, butter, powdered sugar, milk, vanilla extract, salt

Pain D’Amande – croissant dough (bread flour, unsalted butter, water, salted butter, sugar, milk powder, yeast, salt), macaroon paste (sugar, almonds, egg white), vanilla cake pieces, cake flour, pastry flour, salted butter, sugar, eggs, raisins, sliced almonds, egg wash

Pecan Schnecken – danish dough (bread flour, unsalted butter, sugar, yeast, eggs, milk, vanilla (all danish :egg wash, clear & white glaze & streusel)), pecans, sugar, cinnamon, egg wash. Topping: brown sugar, honey, cornstarch, salted butter, salt.