

Cherry Cheese Danish Loaves



Cream Cheese Filling

- 1 (8 ounce) package cream cheese, softened
- 1/3 cup granulated sugar
- 1 egg
- 3/4 teaspoon vanilla extract

Danish

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1/3 cup granulated sugar
- 1/4 teaspoon ground cardamom
- 3 eggs, beaten
- 3/4 cup milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

Cherry Filling

- 1 (21 ounce) can cherry pie filling

Drizzle

- 3 cups powdered sugar
- 1/3 cup half and half cream
- 1 teaspoon vanilla extract

In a medium mixing bowl, beat cream cheese until light and fluffy. Add sugar and mix well. Add egg and vanilla extract. Mix well. Set filling aside.

In a large mixing bowl, combine Yummee Yummee Breads mix, yeast, sugar, and cardamom. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Divide dough in half. Gently roll one half of dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 10 x 14 inch rectangle. On short sides of rectangle, make a slight elongation in the center section of dough to fold over filling.

Cutting at a diagonal, cut dough into 1 1/2 inch strips along both long sides with a floured rotary pizza cutter. Each strip should be approximately 3 inches long. Do not cut through center of dough as this is where the filling is placed. Make certain that cuts on each side mirror each other.

Spread half of cream cheese mixture lengthwise down center third of dough, keeping cream cheese about 1 inch from either short end. Top with half the cherry pie filling.

Starting at one end, fold the slight elongation over the filling. Lift the strip on the right side over the filling at a slight diagonal. Press to seal. Take strip on left side over first strip and press to seal. Continue alternating strips. When two to three strips remain on both sides, gently fold the other slight elongation over the filling. Continue alternating remaining strips to cover elongated edge. Tuck remaining strips under loaf and press to seal. Use a dry silicone pastry brush to gently dust off any excess flour from top of loaves, being careful not to tear dough. Lift dough with dough lifters or a cake lifter onto a parchment lined baking sheet. Repeat for remaining half of dough. Allow uncovered loaves to rise for about 15 to 30 minutes. Use the [Quick Rise Method](#).

Bake at 375 degrees for 20 to 25 minutes, or until lightly browned. Cool on a wire rack.

In a small bowl, combine powdered sugar, half and half cream, and vanilla extract. Mix until smooth. Drizzle over top of loaves to serve.

Makes 2 loaves

Cook's Note: *Electric mixer required. Loaves freeze well.*