

Buttery Cherry Cream Cheese Danish



Crust

- 1 package Yumee Yumee Dreamees mix
- 2 tablespoons granulated sugar
- 1/2 teaspoon baking soda
- 1/8 teaspoon ground cinnamon
- Dash ground nutmeg
- 6 tablespoons unsalted butter, cold
- 1/3 cup sour cream
- 1/4 cup sour milk
- 1/4 teaspoon vanilla extract

Filling

- 4 ounces cream cheese, softened
- 1/4 cup granulated sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1 (21 ounce) can cherry pie filling

Drizzle

- 1 1/2 cups powdered sugar
- 2 to 3 tablespoons half and half cream
- 1/2 teaspoon vanilla extract

In a large bowl, combine Yummee Yummee Dreamees mix, sugar, baking soda, cinnamon, and nutmeg. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. In a small bowl, combine sour cream, sour milk, and vanilla. Add wet ingredients to dry mixture and mix well.

Using the Rolling Mix suggestion, lightly flour a small silicone baking mat. Divide batter into 8 equal portions. Drop each portion onto the baking mat. Lightly flour fingers and gently roll each portion into a ball. Roll to coat the ball in flour. Partially flatten dough ball into a circle. Continue to enlarge circle until it is about 1/2 to 3/4 inch thick and 3 to 3 1/2 inches wide. Make a small ridge around outer edge of circle. Repeat for remaining dough. Place circles about 2 inches apart on a parchment lined baking sheet. Set aside.

In a large bowl, beat cream cheese and sugar until light and fluffy. Add egg and vanilla. Mix well. Drop 1 teaspoon of filling into center of each Danish. Top with a spoon of cherry pie filling, making sure each Danish has at least 4 cherries.

Bake at 350 degrees for 20 minutes. Remove Danish from baking sheet, and cool on a wire rack for 5 minutes.

To make drizzle, combine powdered sugar, half and half cream, and vanilla. Mix well. Drizzle over top of cooled Danish.

Makes 8 Danish

Cook's Note: *Electric mixer required for filling.* To make sour milk, place 3/4 teaspoon lemon juice in a 1/4-cup measure; fill with milk; allow mixture to sit for 5 to 10 minutes, or until slightly curdled before combining with other ingredients.