

Cheese Danish



Crust

1 package Yumree Yumree Dreamees mix
1 1/2 tablespoons granulated sugar
1/2 teaspoon baking soda
3 tablespoons butter, cold
1/3 cup sour cream
1/4 cup sour milk
1/4 teaspoon vanilla extract

Filling

3 ounces cream cheese, softened
1 tablespoon granulated sugar
1 tablespoon half and half cream

Drizzle

1 tablespoon butter, softened
1 cup powdered sugar
1 teaspoon vanilla extract
1 tablespoon plus 2 teaspoons half and half cream

In a large bowl, combine Yumree Yumree Dreamees mix, sugar, and baking soda. 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 lightly greased baking sheet. Set aside.

In a large bowl, beat cream cheese and sugar until light and fluffy. Add half and half cream and mix well. Drop 1 teaspoon of filling into center of each Danish.

Bake at 350 degrees for 16 minutes. Remove Danish from baking sheet, and cool on a wire rack for 5 minutes.

To make drizzle, beat butter until smooth. Add powdered sugar, vanilla extract, and half and half cream. 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.

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