

WALNUT SWIRL DANISH (NUSSSCHNECKEN)

INGREDIENTS

For the dough

4 1/4 cups flour

1 teaspoon cinnamon

1/2 cup sugar

1 package active dry yeast

1 1/2 cups milk

1 stick of butter, melted and cooled slightly

For the filling

6 tablespoons butter, softened to room temperature

3 tablespoons sugar

250 grams Walnuts, roughly ground in a food processor

1 teaspoons cinnamon

DIRECTIONS

Mix the flour, cinnamon, sugar and yeast together. Melt the butter and heat the milk until it is just warm to the touch (110F). Mix the butter and the milk into the dry ingredients. Knead by hand until the dough forms a ball. Cover the dough and allow it to rise for about 1 hour.

In the meantime, make the filling. In a small mixing bowl, combine butter, sugar, cinnamon and ground walnuts and mix into a paste.

Preheat oven to 425F. Line two cookie sheets with silpat or parchment paper.

Once the dough has risen, roll it out on a lightly floured surface to about 1/2 inch thick rectangle. Spread the filling mixture evenly over the dough and roll it up jellyroll style. Using a serrated knife, cut the dough into slices and space the slices out on the cookie sheets, approximately 2 inches apart. Bake for 15-18 minutes.

Remove the rolls from the cookie sheets and transfer to a rack to cool. These typically don't have additional glaze on them (a pat of butter will do!), but you can always make a simple milk-confectioners sugar icing if you like.