



Easy Chocolate Danish

16 servings



Easy



up to 20 Min.



Ingredients:

For the Pastry:

375 g Ready Rolled Puff Pastry
75 g Unsalted butter (3 oz) Softened
100 g Light Brown Sugar (4 oz)
2 ml Dr. Oetker Madagascan Vanilla Extract (2-3 drops)
125 g Dr. Oetker Dark Jumbo Chocolate Chips

1 Cheats Chocolate Danish:

Preheat the oven to 200°C (180°C Fan, Gas Mark 6). Grease and line 2 large baking sheets and unroll the pastry on its packing paper.

- 2 Mix the butter and sugar with a few drops of Natural Vanilla Extract to make a paste and spread over the pastry. Sprinkle with Jumbo Chocolate Chips.
- 3 Carefully roll up from the longest side, tightly, like a Swiss roll, and press gently to seal the edge.
- 4 Slice into 16 equal pieces and arrange with ample space between each piece on the baking sheets. Press each spiral to flatten slightly.
- 5 Bake in the oven for about 15 minutes until lightly golden. Cool for 10 minutes then transfer to a wire rack.
- 6 Serve still warm.



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