



## Danish Puff

### Crust:

- 1 cup flour
- ½ cup butter, chilled and cut into cubes
- 2 Tablespoons ice water
- ½ teaspoon almond extract

### Puff Topping:

- 1 cup water
- ½ cup butter
- 1 cup flour
- 3 eggs
- ½ teaspoon almond extract

Heat oven to 350 degrees. Measure 1 cup flour into a mixing bowl. Using a pastry blender, cut ½ cup butter into flour until particles the size of small peas form. Sprinkle water, 1 tablespoon at a time, mixing lightly with a fork until flour mixture is moistened and soft dough forms. On an ungreased cookie sheet, press dough into a 12 x 5 strip.

In a medium saucepan, heat water and ½ cup butter to boiling. Remove from heat; immediately stir in 1 cup flour until smooth. Add eggs, one at a time, beating until smooth after each addition. Stir in ½ teaspoon almond extract. Spoon over crust, spreading to ½ inch from the edge.

Bake 50 to 60 minutes until golden brown and puffy, then allow the pastry to cool. Top with frosting. I use butter cream with a little extra almond extract added to it. You can use canned vanilla and add some extra almond extract to it too. Sprinkle it with sliced almonds and cut into 8 to 10 slices to serve.

My family is of Danish descent, so this is a recipe that is always enjoyed at any family gathering.

*This recipe is courtesy of Lori Bayne, Product Owner- Customer Master.*