

Foodnity Recipes

Strawberry Danish: Quick & Easy Breakfast or Dessert

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Pastry Dough

- ▢ 2 cups all-purpose flour
- ▢ 1 tsp salt
- ▢ 1 tbsp sugar
- ▢ 1 cup (2 sticks) cold unsalted butter, cubed
- ▢ ½ cup ice-cold water

Topping & Glaze

- ▢ 2 cups fresh strawberries, hulled and sliced
- ▢ ¼ cup powdered sugar
- ▢ 1 tsp lemon juice
- ▢ 1 tsp vanilla extract
- ▢ 1 egg, beaten (for egg wash)

Instructions

1. In a bowl, whisk flour, salt, and sugar; cut in the cold butter until the mixture resembles coarse crumbs.
2. Gradually add ice water, mixing just until the dough comes together; shape into a disc, wrap, and chill for 15 minutes.
3. Preheat oven to 400°F (200°C). Roll the dough on a lightly floured surface to ¼-inch thickness, cut into squares, and place on a parchment-lined sheet.
4. Brush each square with the beaten egg, arrange strawberry slices evenly, then drizzle with a mixture of powdered sugar, lemon juice, and vanilla.
5. Bake for 18-20 minutes, until the edges turn golden and the glaze is set. Allow to cool slightly before serving.

Nutrition per serving

310 kcal	4 g	35 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon of flour at a time.
- For a richer glaze, substitute half of the powdered sugar with honey.
- Serve warm with a splash of cream for an indulgent touch.