

Cream Cheese Danish

General Information

Recipe #	Category	Source
1084305	Breakfast Entree	Local

Ingredients

Name	Quantity	+	Quantity
Puff Pastry-Big	9 sheet		2
Cheese, cream	9 lbs.		
Sugars, granulated	2 qt., 1 c.		
Vanilla extract	¼ c.		
Liquid Eggs	1 pt., ¼ c., ¼ tsp.		
Sugars, powdered	1 qt., ½ c. sifted		
Milk, 1% Low Fat, 1/2 pint, Land-O-Sun Dairies	5 carton		

Preparation Instructions

HACCP Process: #1 - No Cook

- Combine Cream cheese and granulated sugar in the large mixer first on med speed. Then, add the vanilla and egg until smooth and creamy.
- Heavily spray 9 small cookie sheets with non-stick cooking spray, and lay down 1/2 a large sheet of puff pastry on each one.
- Scoop roughly 2 cups of cream cheese mixture onto the pastry sheets, and spread evenly as close to the edges as possible. This is supposed to be A LOT of filling. It will not melt out, or permanently burn to the cookie sheet.
- Add the 2nd 1/2 of the large pastry sheets to the tops of all 9 pans with evenly spread cream cheese filling. Do not seal or pinch edges. It'll be like a sandwich, pastry on top and bottom, filling in the middle.
- Plastic wrap and store in the fridge/walk-in overnight. Do not freeze.
- Remove plastic and lightly brush the tops of the Danishes with liquid egg. Bake at 325 for roughly 15 min. Edges and tops will be golden brown and poofy. Danishes will be done baking when internal temp reaches 180 or higher.
- Cut each Danish into 15 pieces and top with the Powdered sugar and milk (or water) glaze. Serve hot. (165 degrees)
- Cool Completely. Freeze for up to 3 months or throw away leftovers within 4 days from baking.

Cream Cheese Danish

Serving Size	Yield
1 piece	135.00

Nutrition Facts

Serving Size 1 piece (110 gm)

Amount Per Serving		
Calories 367.989		
% Daily Value*		
Total Fat	22.435 gm	34.515%
Saturated Fat	9.405 gm	47.024%
Trans Fat	0.000* gm	
Cholesterol	46.054 mg	15.351%
Sodium	256.523 mg	10.688%
Total	37.474 gm	12.491%
Carbohydrate		
Dietary Fiber	0.887 gm	3.547%
Total Sugars	18.196 gm	
Includes 16.567 * gm of Added Sugars		
Protein	6.237 gm	12.475%
Vitamin A, RAE	93.138* mcg	10.349%
Vitamin C	0.000* mg	
Vitamin D	0.000* mcg	
Calcium	65.007* mg	6.501%
Iron	1.319* mg	7.329%
Potassium	46.413* mg	0.988%

Saturated Fat % of Calories 23.002 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Whole Grain-Rich	2 oz

Allergens

Eggs

Milk

Wheat

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

[insert storage & handling instructions from ingredient file]. Place product in a single layer on a clean pan.

Preheat oven: [insert oven type & oven temp from ingredient file]

Place in oven and bake [insert heating instructions from ingredient file]

CCP: Heat to 165° F or higher for at least 15 seconds

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Added Sugar Limitations i

Not applicable.

Dates

Last Updated

01-11-2024

Created

07-07-2021

Edit Recipe