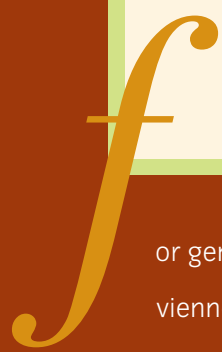


## *chapter seventeen*



# Breakfast pastries

For generations, Europeans have reveled in the pastries they enjoy each morning. In France, viennoiseries, or baked products that are sweeter and heavier than bread, are typically eaten at breakfast. Breakfast pastries include everything from flaky croissants to crisp, fruit-filled Danish to moist blueberry muffins.

CLOCKWISE FROM RIGHT:  
Croissants (page 625), Bear  
Claws (page 626), Schnecken  
(page 631), and Cherry  
Cheese Baskets  
(page 629)



# Croissant and Danish doughs

Croissant and Danish doughs have many similarities in ingredients and preparation method. They differ, however, in ratios of ingredients and application. Danish dough contains a higher percentage of fat and other enriching ingredients, which gives finished pastries using this dough flakier layers. Danish dough is commonly used to prepare individual as well as larger cake-style pastries, while croissant dough is used only to produce individually sized items.

1. Prepare croissant and Danish doughs as directed. Croissant and Danish doughs are laminated using the same principles that apply when making puff pastry; the only difference is that these two doughs have the additional leavening power of yeast. The addition of yeast to a laminated dough results in pastry that is tender and soft inside, rather than crisp as is puff pastry.
2. To work with croissant and Danish doughs after they are completely prepared, keep the dough chilled, taking out only the amount you can cut, fill, and shape in a relatively short amount of time. If the dough starts to warm as you work with it, you may lose some of the flaky, delicate texture that is the hallmark of a well-made Danish or croissant.

The delicate and flaky texture desired of this product is created by maintaining distinct layers of fat and dough throughout the process; warm dough may result in overly softened butter that oozes out of the layers during rolling.

3. Use a sharp knife when shaping or cutting the dough. Clean cuts will ensure that the baked item rises evenly. To keep cuts even and straight when cutting by hand, use a straightedge as a guideline. Pastry wheels are helpful when cutting large quantities of dough. Croissant dough may be cut using specialty cutters.

As the pastry is cut, you may create scraps or trim. These scraps can be reserved and rerolled for use in pastries where high, straight rise is not critical. Scraps should be layered flat on top of each other, preserving the layers of fat and dough, and then rolled and stored under refrigeration or frozen.

4. After Danish or croissant doughs have been filled as desired and shaped, they are pan-proofed until nearly double in volume. Typically, they are lightly coated with egg wash. Depending upon the shaping and filling technique, Danish dough may be brushed with a clear fruit glaze or gel after baking for even greater moisture, flavor, and visual appeal.

Using an egg wash creates a glossy, shiny crust.



Fully proofed croissants, ready to bake (TOP), and unproofed croissants just after shaping (BOTTOM)





CLOCKWISE FROM RIGHT: Wreath Coffee Cake (page 633), Braided Coffee Cake (page 630), Chocolate and Pecan Babka (page 189)

## Coffee cakes

Coffee cakes are usually made with either sweet or Danish dough and are filled with a variety of items such as fruits, nuts, and smears. There are many ways to shape coffee cakes as well: Wreathed, braided, or twisted are common methods seen with these cakes.

## Muffins

Muffins are a great addition to any breakfast plate. Typically the creaming method (see page 240) is used to make muffins, which results in rich baked goods with an exceptionally smooth, light, and even texture.

A variety of different fruits, flavors, nuts, and garnishes can be added to muffins to give them a special flare. Citrus zests can add a refreshing tang to your muffins; chocolate can give them a rich, decadent taste. The options are limitless when it comes to creating muffins.

# Cranberry orange muffins

MAKES 1 DOZEN MUFFINS (3½ OZ/99 G EACH)

All-purpose flour	13 oz	369 g
Baking powder	2 tsp	6 g
Sugar	10½ oz	298 g
Butter, soft	2¾ oz	78 g
Salt	1½ tsp	7.50 g
Eggs	5 oz	142 g
Buttermilk	5 fl oz	150 mL
Vanilla extract	½ fl oz	15 mL
Vegetable oil	2¾ fl oz	83 mL
Cranberries (fresh or frozen)	11 oz	312 g
Orange zest, grated	1½ oz	43 g
Coarse sugar	2 oz	57 g

- 1 Coat the muffin tins with a light film of fat or use appropriate paper liners.
- 2 Sift together the flour and baking powder.
- 3 Cream together the sugar, butter, and salt on medium speed with the paddle attachment, scraping down the bowl periodically, until the mixture is smooth and light in color, about 5 minutes.
- 4 Whisk the eggs, buttermilk, vanilla, and oil together. Add to the butter-sugar mixture in 2 to 3 additions, mixing until fully incorporated after each addition and scraping down the bowl as needed.
- 5 Add the sifted dry ingredients and mix on low speed until evenly moistened. Fold in the cranberries and orange zest.
- 6 Scale 3½ oz/99 g batter into the prepared muffin tins, filling them three-quarters full.
- 7 Gently tap the filled tins to release any air bubbles and sprinkle with coarse sugar.
- 8 Bake at 375°F/191°C for 30 minutes, or until a skewer inserted near the center of a muffin comes out clean.
- 9 Cool the muffins in the tins for a few minutes, and then transfer to racks to cool completely.

**NOTE** Replace the coarse sugar with Streusel Topping (page 901) for an alternative.

**VARIATION BLUEBERRY MUFFINS** Omit the cranberries and orange zest and fold in 12 oz/340 g blueberries (fresh or frozen) in step 5 after adding the dry ingredients. Follow the remaining method as stated above.

# Lemon poppy seed muffins

**MAKES 4 DOZEN MUFFINS (4 OZ/113 G EACH)**

<b>Pastry flour</b>	1 lb 8 oz	680 g
<b>Bread flour</b>	1 lb 8 oz	680 g
<b>Baking powder</b>	1¼ oz	35 g
<b>Butter</b>	2 lb	907 g
<b>Sugar</b>	2 lb 6½ oz	1.09 kg
<b>Salt</b>	1 tsp	5 mL
<b>Crème fraîche or sour cream</b>	1 lb 2 oz	510 g
<b>Eggs</b>	2 lb	907 g
<b>Lemon juice</b>	4½ oz	128 g
<b>Lemon extract</b>	1 tbsp	15 mL
<b>Vegetable oil</b>	8 oz	227 g
<b>Lemon zest</b>	1½ oz	43 g
<b>Poppy seeds</b>	4 oz	113 g
<b>Coarse sugar</b>	as needed	as needed

- 1 Coat the muffin tins with a light film of fat or use appropriate paper liners.
- 2 Sift together the flours and baking powder.
- 3 Cream together the butter, sugar, and salt on medium speed with the paddle attachment, scraping down the bowl periodically, until the mixture is smooth and light in color, about 5 minutes. Blend in the crème fraîche.
- 4 Whisk the eggs, lemon juice, lemon extract, and oil together. Add to the butter-sugar mixture in 2 to 3 additions, mixing until fully incorporated after each addition and scraping down the bowl as needed. Blend in the lemon zest and poppy seeds.
- 5 Add the sifted dry ingredients and mix on low speed until evenly moistened.
- 6 Scale 4 oz/113 g batter into the prepared muffin tins, filling them three-quarters full.
- 7 Gently tap the filled tins to release any air bubbles and sprinkle with coarse sugar.
- 8 Bake at 375°F/191°C for 30 minutes, or until a skewer inserted near the center of a muffin comes out clean.
- 9 Cool the muffins in the tins for a few minutes, then transfer to racks to cool completely.

# Morning glory muffins

MAKES 1 DOZEN MUFFINS (4½ OZ/128 G EACH)

All-purpose flour	14 oz	397 g
Sugar	12¼ oz	347 g
Ground cinnamon	1 tsp	2 g
Baking soda	2¼ tsp	9 g
Salt	¼ tsp	1.25 g
Coconut, shredded	3½ oz	99 g
Raisins	5½ oz	156 g
Carrots, grated	5½ oz	156 g
Apples, grated	7 oz	198 g
Pineapple, crushed, drained	5½ oz	155 g
Walnuts, toasted and chopped	2¾ oz	78 g
Eggs	8 oz	227 g
Vegetable oil	7½ fl oz	225 g
Vanilla extract	1 tsp	5 mL
Rolled oats	as needed	as needed

- 1 Coat the muffin tins with a light film of fat or use appropriate paper liners.
- 2 Sift together the flour, sugar, cinnamon, baking soda, and salt. Blend the coconut, raisins, carrots, apples, pineapple, and walnuts into the sifted dry ingredients.
- 3 Combine the eggs, oil, and vanilla.
- 4 Blend the dry ingredient mixture into the egg mixture.
- 5 Scale 4½ oz/128 g batter into the prepared muffin tins, filling them three-quarters full. Gently tap the filled tins to release any air bubbles. Sprinkle rolled oats over the top of each muffin.
- 6 Bake at 375°F/191°C for 30 minutes, or until a skewer inserted near the center of a muffin comes out clean.
- 7 Cool the muffins in the tins for a few minutes, then transfer to racks to cool completely.

# Bran muffins

**MAKES 4 DOZEN MUFFINS (3½ OZ/99 G EACH)**

<b>Bread flour</b>	1 lb 8 oz	680 g
<b>Baking powder</b>	1½ oz	43 g
<b>Sugar</b>	1 lb	454 g
<b>Butter</b>	8 oz	227 g
<b>Salt</b>	½ oz	14 g
<b>Eggs</b>	1 lb	454 g
<b>Milk</b>	1 lb	454 g
<b>Honey</b>	4 oz	113 g
<b>Molasses</b>	4 oz	113 g
<b>Bran</b>	8 oz	227 g

- 1** Coat the muffin tins with a light film of fat or use appropriate paper liners.
- 2** Sift together the flour and baking powder.
- 3** Cream together the sugar, butter, and salt on medium speed with the paddle attachment, scraping down the bowl periodically, until the mixture is smooth and light in color, about 5 minutes.
- 4** Combine the eggs and milk and add to the butter mixture in 3 additions, mixing until fully incorporated after each addition and scraping down the bowl as needed. Add the honey and molasses and blend until just incorporated.
- 5** Add the sifted dry ingredients and the bran and mix on low speed until evenly moistened.
- 6** Scale 3½ oz/99 g batter into the prepared muffin tins, filling them three-quarters full. Gently tap the filled tins to release any air bubbles.
- 7** Bake at 375°F/191°C for 30 minutes, or until a skewer inserted near the center of a muffin comes out clean.
- 8** Cool the muffins in the tins for a few minutes, then transfer to racks to cool completely.



# Corn muffins

**MAKES 4 DOZEN MUFFINS (3½ OZ/99 G EACH)**

<b>Bread flour</b>	1 lb 2 oz	510 g
<b>Pastry flour</b>	1 lb 2 oz	510 g
<b>Cornmeal</b>	15 oz	425 g
<b>Salt</b>	1 oz	28 g
<b>Baking powder</b>	1½ oz	43 g
<b>Eggs</b>	12½ oz	354 g
<b>Milk</b>	30 fl oz	900 mL
<b>Vegetable oil</b>	1 lb 2 oz	510 g
<b>Orange juice concentrate</b>	1½ fl oz	45 mL
<b>Sugar</b>	1 lb 12 oz	794 g

- 1** Coat the muffin tins with a light film of fat or use appropriate paper liners.
- 2** Sift together the flours, cornmeal, salt, and baking powder.
- 3** Combine the eggs, milk, oil, orange juice, and sugar and mix on medium speed with the paddle attachment for 2 minutes.
- 4** Add the sifted dry ingredients and mix on low speed until fully incorporated.
- 5** Scale 4 oz/113 g batter into the prepared muffin tins, filling them three-quarters full. Gently tap the filled tins to release any air bubbles.
- 6** Bake at 400°F/204°C for 15 to 18 minutes, or until a skewer inserted near the center of a muffin comes out clean.
- 7** Cool the muffins in the tins for a few minutes, then transfer to racks to cool completely.

# Crêpes suzette

**MAKES 6 SERVINGS, 3 CRÊPES PER SERVING**

<b>Sugar</b>	1½ oz	43 g
<b>Butter, cubed</b>	6 oz	170 g
<b>Orange zest</b>	1½ oz	43 g
<b>Orange juice</b>	12 fl oz	360 mL
<b>Crêpes (page 229), 6 in/15 cm in diameter</b>	18 each	18 each
<b>Grand Marnier</b>	3 fl oz	90 mL
<b>Brandy or cognac</b>	3 fl oz	90 mL

- 1 Preheat a crêpe pan over medium-low heat.
- 2 Sprinkle the sugar evenly across the bottom of the heated crêpe pan.
- 3 As the sugar begins to caramelize, add the butter to the outside edges of the pan and gently shake the pan, allowing the butter to evenly temper and blend with the sugar.
- 4 Add the orange zest and shake the pan gently to thoroughly blend all the ingredients until they become a light orange caramel color.
- 5 Pour the orange juice on the outside edges of the pan slowly, allowing it to temper and blend with the sugar. Shake the pan gently, incorporating all the ingredients and allowing the sauce to thicken.
- 6 Sandwich a crêpe between a fork and a spoon and place the crêpe into the sauce. Once one side of the crêpe is coated, flip it over to coat the other side of the crêpe. Repeat this process with the remaining crêpes (move quickly so the sauce does not become too thick).
- 7 Remove the pan from the heat, add the Grand Marnier, but do not flame, return to the heat, and shake gently.
- 8 Slide the pan back and forth over the front edge of the heat; allow the pan to get hot.
- 9 Remove the pan, add the brandy, tip the pan slightly to flame, and then shake the pan until the flame dies.
- 10 Plate 3 crêpes per portion; shingle one over the other and lightly coat with approximately 1 fl oz/30 mL of sauce.

# Crêpes Normandy

MAKES 6 SERVINGS, 2 CRÊPES PER SERVING

Light brown sugar	6 oz	170 g
Butter, cubed	6 oz	170 g
Apples, peeled and sliced ¼ in/6 mm thick	3 each	3 each
Apple juice or cider	9 fl oz	270 mL
Crêpes (page 229), 6 in/15 cm in diameter	12 each	12 each
Calvados	3 fl oz	90 mL
Heavy cream, whipped	9 oz	255 g

- 1 Preheat a crêpe pan over medium-low heat.
- 2 Sprinkle the brown sugar evenly across the bottom of the heated crêpe pan.
- 3 As the sugar begins to caramelize, add the butter to the outside edges of the pan and gently shake the pan; this allows the butter to evenly temper and blend with the sugar.
- 4 Add the apples to the pan. Coat with the sauce and turn once.
- 5 Add the apple juice. Shake the pan gently to thoroughly blend all the ingredients until the sauce starts to thicken.
- 6 Sandwich a crêpe between a fork and spoon and place the crêpe into the sauce. Once one side is coated with sauce, flip the crêpe over and place several slices of apples in the crêpe. Fold the crêpe in half and move the crêpe to the edge of the pan.
- 7 Repeat this process with remaining crêpes (move quickly so the sauce does not become too thick).
- 8 Slide the pan back and forth over the front edge of the heat; allow the pan to get hot.
- 9 Remove the pan from the heat, add the Calvados, and tip the pan slightly to flame the Calvados. Shake the pan until the flame dies.
- 10 Plate 2 filled crêpes per portion, lightly coat with 1 fl oz/30 mL of sauce, and spoon a dollop of whipped cream over each crêpe.

# Crêpes d'amour

MAKES 6 SERVINGS, 2 CRÊPES PER SERVING

Light brown sugar	1 oz	28 g
Butter, cubed	7 oz	198 g
Sliced almonds, blanched	3 oz	85 g
Orange juice	12 fl oz	360 mL
Strawberry liqueur	3 fl oz	90 mL
Strawberries, sliced ¼ in/6 mm thick	24 each	24 each
Crêpes (page 229), 6 in/15 cm in diameter	12 each	12 each
Vanilla ice cream, quenelle shaped	12 each	12 each
Brandy or cognac	3 fl oz	90 mL

- 1 Preheat a crêpe pan over medium-low heat.
- 2 Sprinkle brown sugar evenly across the bottom of the heated crêpe pan.
- 3 As the sugar begins to caramelize, add the butter to the outside edges of the pan and gently shake the pan; this allows the butter to evenly temper and blend with the sugar.
- 4 Shake the pan gently to thoroughly blend until all the ingredients become a light orange caramel color.
- 5 Add the sliced almonds and sauté until lightly colored.
- 6 Add the orange juice, strawberry liqueur, and strawberries, gently shake the pan to incorporate the ingredients, and allow the sauce to thicken.
- 7 Sandwich a crêpe between a fork and spoon and place the crêpe into the sauce. Once one side of the crêpe is coated in sauce, flip it over and place 2 oz/57 g of the sauce and strawberry mixture and 1 quenelle of ice cream in the crêpe.
- 8 Fold the crêpe in half and move it to the edge of the pan, and repeat the process with remaining crêpes (move quickly so the sauce does not become too thick).
- 9 Slide the pan back and forth over front edge of the heat; allow the pan to get hot.
- 10 Remove the pan from the heat, add the brandy, and tip the pan slightly to flame the brandy. Shake the pan until the flame dies.
- 11 Plate 2 crêpes per portion and lightly coat with 1 fl oz/30 mL of sauce, moving quickly so the ice cream does not melt.



# Pain au chocolat

**MAKES 12 PASTRIES**

<b>Croissant dough (page 234)</b>	1 lb 14 oz	851 g
<b>Egg wash (page 892)</b>	as needed	as needed
<b>Chocolate batons, 3 in/8 cm long</b>	24 each	24 each

- 1** Roll the croissant dough into a rectangle 5 by 36 in/13 by 91 cm. Trim the edges so they are even.
- 2** With a long edge of the rolled dough facing you, brush the bottom half of the rectangle with egg wash. Place the chocolate batons in pairs the entire length of the dough, starting one-third of the way from the top of the rectangle. Fold the top of the dough over the batons, leaving  $1\frac{1}{2}$  in/4 cm of dough at the bottom. Fold the folded dough containing the chocolate over again, so that the seam is centered on the bottom of the dough.
- 3** Brush the dough with egg wash. Cut into 12 segments 3 in/8 cm long, so that each pair of chocolate batons is contained within one pastry. Place on a parchment-lined sheet pan, making 4 rows of 3 pastries each.
- 4** Proof at 85°F/29°C for 1 hour, or until doubled in size.
- 5** Brush the pastries with egg wash. Bake at 375°F/191°C until well browned, about 15 minutes.



Rolling pain au chocolate



Properly baked croissant. Note the internal structure. (Pain au Chocolate, page 623, is shown in the background.)



# Croissants

MAKES 11 CROISSANTS

Croissant dough (page 234)	2 lb 4 oz	1.02 kg
Egg wash (page 892)	as needed	as needed

- 1 Roll the dough into a rectangle 9 by 24 in/23 by 61 cm.
- 2 Cut 11 isosceles triangles, 9 in/23 cm high and 4 in/10 cm at the base, from the dough.
- 3 Make a  $\frac{3}{4}$ -in/2-cm slit in the center of the base of each triangle. Working with one triangle at a time, gently stretch each of the 3 points of the triangle to elongate them. Place the triangle on an unfloured table with the narrow point directly away from you. Roll the triangle up from the base, exerting gentle pressure with your fingertips. Place seam side down on a parchment-lined sheet pan, making 4 rows. Shape the croissants into crescents, so that the ends curve inward at the front.
- 4 Brush the croissants with egg wash. Proof at 85°F/29°C for 1 hour, or until doubled in size.
- 5 Brush the croissants with egg wash again. Bake at 375°F/191°C until well browned, about 15 minutes.

**VARIATION ALMOND CROISSANTS** Before rolling up the croissants, using a pastry bag fitted with a #4 plain tip, pipe  $\frac{1}{2}$  oz/14 g Almond Filling (page 894) onto the base of each triangle. Leave the rolled croissants straight rather than making crescent shapes. After the second egg wash, sprinkle untoasted sliced almonds onto the croissants.



LEFT: Stretching the triangle of croissant dough MIDDLE: Rolling into a cylinder RIGHT: Shaping into a crescent

# Bear claws

**MAKES 12 PASTRIES**

<b>Danish dough (page 235)</b>	2 lb	907 g
<b>Egg wash (page 892)</b>	as needed	as needed
<b>Almond filling (page 894)</b>	1 lb 2 oz	510 g
<b>Sliced almonds</b>	4 oz	113 g
<b>Apricot glaze (page 426), warm</b>	as needed	as needed

- 1 Roll the dough into a rectangle 5 by 48 in/13 by 122 cm.
- 2 Brush the dough lightly with egg wash. Using a pastry bag fitted with a #9 plain tip, pipe a cylinder of filling lengthwise down the center of the dough. Fold the dough over the filling, lining up the edges carefully. Press the edges together to seal them.
- 3 Cut the dough crosswise into strips 4 in/10 cm wide.
- 4 Using a bench scraper, make 4 cuts in the seamed edge of each pastry. Curve the pastry back to open the cuts. Place the pastries on a parchment-lined sheet pan, making 4 rows of 3 pastries each.
- 5 Brush the pastries lightly with egg wash. Proof at 85°F/29°C for 1 hour, or until doubled in size.
- 6 Brush the pastries lightly with egg wash again. Sprinkle with the sliced almonds.
- 7 Bake at 375°F/191°C until golden brown, about 17 minutes.
- 8 Brush the pastries with the warm glaze while they are still hot. Cool completely before serving.



# Cheese pockets

MAKES 12 POCKETS

Danish dough (page 235)	1 lb 8 oz	680 g
Egg wash (page 892)	as needed	as needed
Cheese Danish filling (page 895)	12 oz	340 g
Sliced almonds	4 oz	113 g
Apricot glaze (page 426), warm	as needed	as needed

- 1 Roll the dough into a rectangle 12 by 16 in/30 by 41 cm. Cut the dough into twelve 4-in/10-cm squares.
- 2 Brush each square lightly with egg wash. Using a pastry bag fitted with a #5 plain tip, pipe 1 oz/28 g of the cheese filling onto the center of each square. One at a time, fold the corners of the dough over the filling into the center, so that each corner overlaps the previous one. Seal the pocket by pressing gently on the overlapped corners. Pierce the center of the pocket with the almonds to ensure they stay closed.
- 3 Brush the pockets lightly with egg wash. Proof at 85°F/29°C for 1 hour, or until doubled in size.
- 4 Brush the pockets lightly with egg wash again. Bake at 350°F/177°C until golden brown, about 17 minutes.
- 5 Brush the pastries with the warm glaze while they are still hot.



Filling the squares of Danish dough with cheese filling



Brushing the baked pastries with apricot glaze

# Cherry half-pockets

**MAKES 12 PASTRIES**

<b>Danish dough (page 235)</b>	1 lb 8 oz	680 g
<b>Egg wash (page 892)</b>	as needed	as needed
<b>Cherry filling (page 521)</b>	12 oz	340 g
<b>Apricot glaze (page 426), warm</b>	as needed	as needed

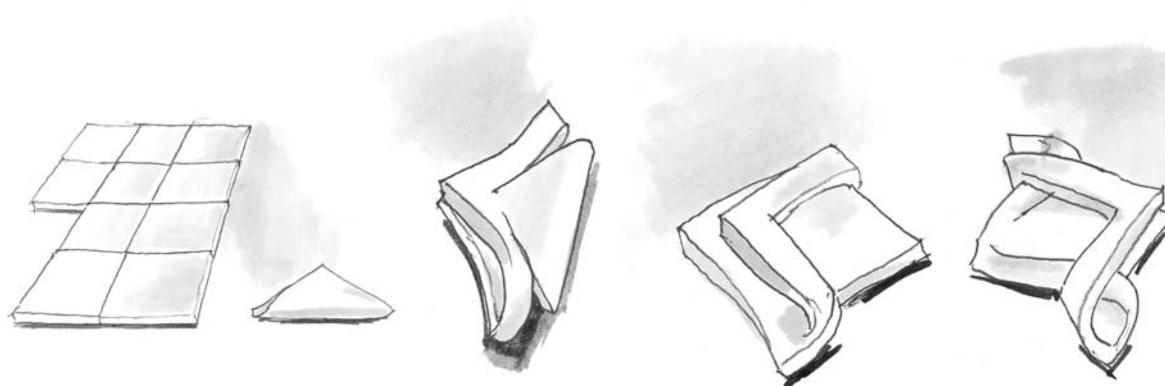
- 1** Roll the dough into a rectangle 12 by 16 in/30 by 41 cm. Cut the dough into twelve 4-in/10-cm squares.
- 2** Brush each square lightly with egg wash. Place 1 oz/28 g of the cherry filling at the center of each square. Fold one corner of the dough over just so it covers the filling, and press to seal. Stretch the opposite corner of dough over the first folded corner and around to go under the finished pocket. Pinch lightly to seal.
- 3** Brush the pockets lightly with egg wash. Proof at 85°F/29°C for 1 hour, or until doubled in size.
- 4** Brush the pockets lightly with egg wash again. Bake at 375°F/191°C until golden brown, about 17 minutes.
- 5** Brush the pockets with the warm glaze while they are still hot.

# Cherry cheese baskets

MAKES 12 PASTRIES

Danish dough (page 235)	1 lb 8 oz	680 g
Egg wash (page 892)	as needed	as needed
Cheese Danish filling (page 895)	8 oz	227 g
Cherry filling (page 521)	8 oz	227 g
Apricot glaze (page 426), warm	as needed	as needed

- 1 Roll the dough into a rectangle 12 by 16 in/30 by 41 cm. Cut the dough into twelve 4-in/10-cm squares.
- 2 Fold each square diagonally in half. Position a folded square so that the corner opposite the fold is pointing away from you. Insert the tip of the knife about  $\frac{1}{4}$  in/6 mm from the corner and  $\frac{1}{2}$  in/1 cm from the edge of the dough and cut down through the dough, parallel to the edge, going through the folded side. Repeat on the opposite side, being careful not to cut through the corner.
- 3 Open out the square and brush lightly with egg wash. Fold over one of the cut corners so that its outside edge aligns with the newly cut inside edge on the opposite side. Repeat with the opposite side. Place on a parchment-lined sheet pan, and repeat with the remaining squares of dough.
- 4 Brush the pastries lightly with egg wash. Proof at 85°F/29°C for 1 hour.
- 5 Dock the centers of the pastries. Using a pastry bag fitted with a #6 plain tip, pipe  $\frac{1}{2}$  oz/14 g of the cheese filling onto the center of each pastry. Then, using a #8 plain tip, pipe  $\frac{1}{2}$  oz/14 g of the cherry filling on top of the cheese on each pastry.
- 6 Brush the dough lightly with egg wash again. Bake at 350°F/177°C until golden brown, about 17 minutes.
- 7 Brush the pastries with the warm glaze while they are still hot.



FROM LEFT TO RIGHT: Cutting the dough into 4-inch squares  
Cutting through the dough parallel to the edge of the dough  
Folding the first cut corner  
Folding the second cut corner

# Braided coffee cake

**MAKES 1 CAKE (12 IN/30 CM LONG), 8 SLICES (1½ IN/4 CM EACH)**

Danish dough (page 235)	1 lb	454 g
Egg wash (page 892)	as needed	as needed
Apple filling (page 549)	12 oz	340 g
Coarse sugar, for sprinkling	as needed	as needed
Apricot glaze (page 426), warm	as needed	as needed

- 1 Roll the dough into a rectangle 9 by 12 in/23 by 30 cm. Make a fringe down each long side of the dough by making cuts 3 in/8 cm long at intervals of 1 in/3 cm, leaving an uncut portion of dough in the center 3 in/8 cm wide.
- 2 Brush the dough lightly with egg wash. Place the filling in the middle of the uncut center portion of dough. One strip of dough at a time, fold the fringes over the filling at a 45-degree angle, alternating the sides and overlapping them.
- 3 Place on a parchment-lined sheet pan. Proof at 85°F/29°C for 1½ hours.
- 4 Brush the pastry lightly with egg wash again. Sprinkle with coarse sugar. Bake at 350°F/177°C until golden brown, about 40 minutes.
- 5 Brush the pastry with the warm glaze while it is still hot.



Cutting fringes in the rectangle of dough



Creating the braid after adding the filling





Rolling the filling inside the dough



Slicing the schnecken roulade into portions

# Schnecken

**MAKES 12 PASTRIES**

<b>Danish dough (page 235)</b>	1 lb 4 oz	567 g
<b>Pastry cream (page 370)</b>	5 oz	142 g
<b>Cinnamon sugar (page 897)</b>	½ oz	14 g
<b>Pecans, toasted and chopped</b>	3 oz	85 g
<b>Dried currants</b>	3 oz	85 g
<b>Egg wash (page 892)</b>	as needed	as needed
<b>Apricot glaze (page 426), warm</b>	as needed	as needed

- 1 Roll the dough into a rectangle 8 by 16 in/20 by 41 cm.
- 2 Spread the pastry cream over the dough, leaving a bare strip of dough 1 in/3 cm wide along one of the long sides. Sprinkle the cinnamon sugar onto the pastry cream. Sprinkle the pecans and currants evenly over the cream. Roll lightly over the top with a rolling pin to press the nuts and currants into the cream.
- 3 Starting from the long side with the filling, roll up the dough into a roulade 16 in/41 cm long and press gently to seal.
- 4 Cut the roulade into 12 equal pieces. Place the pieces cut side down on a parchment-lined sheet pan, making 4 rows of 3 pastries each.
- 5 Brush the pastries lightly with egg wash. Proof at 85°F/29°C for 1 hour.
- 6 Lightly brush the pastries with egg wash again. Bake in a 375°F/191°C convection oven until golden brown, about 17 minutes.
- 7 Brush the pastries with the warm glaze while they are still hot.

# Twist coffee cake

**MAKES 1 CAKE (14 IN/36 CM LONG), 9 SLICES (1½ IN/4 CM EACH)**

<b>Danish dough (page 235)</b>	1 lb 8 oz	680 g
<b>Raspberry jam</b>	8 oz	227 g
<b>Egg wash (page 892)</b>	as needed	as needed
<b>Apricot glaze (page 426), warm</b>	as needed	as needed

- 1 Roll the dough into a rectangle 8 by 14 in/20 by 36 cm.
- 2 Spread the jam over the dough, leaving bare a strip of dough 1 in/3 cm wide along one of the long sides.
- 3 Starting from the long side with the filling, roll up the dough into a roulade 14 in/36 cm long and press gently to seal. Using a sharp paring knife, cut 3 parallel lines down the length of the roulade to within 1 in/3 cm of each end of the roulade.
- 4 Holding the roulade at each end, gently twist it, and then shape it loosely into a spiral and place on a parchment-lined sheet pan.
- 5 Brush the spiral lightly with egg wash. Proof at 85°F/29°C for 1½ hours.
- 6 Brush with egg wash again. Bake at 350°F/177°C until golden brown, about 45 minutes.
- 7 Brush the spiral with the warm glaze while it is still hot. Cool completely before serving.

# Danish twists

**MAKES 12 PASTRIES**

<b>Danish dough (page 235)</b>	2 lb 2 oz	964 g
<b>Butter, melted</b>	1 oz	28 g
<b>Cinnamon sugar (page 897)</b>	1 oz	28 g
<b>Egg wash (page 892)</b>	as needed	as needed
<b>Raspberry jam</b>	8 oz	227 g
<b>Apricot glaze (page 426), warm</b>	as needed	as needed

- 1 Roll the dough into a rectangle 12 by 24 in/30 by 61 cm.
- 2 Brush the dough with the melted butter. Sprinkle the cinnamon sugar over the dough. Roll over the dough lightly with a rolling pin so the sugar adheres to it. Fold the dough crosswise in half to make a 12-in/30-cm square. Roll the dough to seal and slightly stretch it.

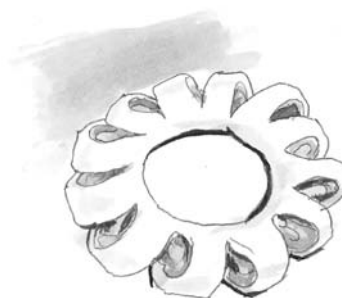
- 3 Cut the dough into 12 even strips. One at a time, hold each strip and both ends and twist it, then shape it loosely into a spiral and place on a parchment-lined sheet pan, leaving a 2-in/5-cm space between pastries.
- 4 Brush the spirals lightly with egg wash. Proof at 85°F/29°C for 1 hour, or until doubled in size.
- 5 Brush the spirals lightly with egg wash again, stipple the centers, and using a pastry bag fitted with a #3 plain tip, pipe jam into the center of each Danish twist.
- 6 Bake in a 375°F/191°C convection oven until golden brown, about 17 minutes.
- 7 Brush the Danish twists with the warm glaze while they are still hot.

## Wreath coffee cake

**MAKES 1 CAKE, 9 SLICES (1½ IN/4 CM EACH)**

Danish dough (page 235)	1 lb 8 oz	680 g
Hazelnut filling (page 895)	12 oz	340 g
Egg wash (page 892)	as needed	as needed
Sliced almonds	4 oz	113 g
Apricot glaze (page 426), warm	as needed	as needed

- 1 Roll the dough into a rectangle 8 by 14 in/20 by 36 cm.
- 2 Spread the filling over the dough. Starting from a long side, roll the dough up into a roulade 14 in/36 cm long and transfer to a parchment-lined sheet pan, placing the roulade seam side down.
- 3 Using a bench scraper, cut almost all the way through one side of the roulade at intervals of 1 in/3 cm, and join the ends to form a wreath. Twist each sliced portion outward to expose the interior.
- 4 Brush the wreath lightly with egg wash. Proof at 85°F/29°C for 1½ hours.
- 5 Brush the wreath lightly with egg wash again, and sprinkle with the almonds. Bake at 350°F/177°C until golden brown, about 45 minutes.
- 6 Brush the wreath with the warm glaze while it is still hot.



LEFT: Cutting slits almost through the dough

RIGHT: Forming the log into a wreath, twisting each section outward

# Pineapple twists

MAKES 40 PASTRIES

Danish dough (page 235)	8 lb	3.63 kg
Braised pineapple (page 896)	4 lb	1.81 kg
Egg wash (page 892)	3 oz	85 g
Apricot glaze (page 426), warm	3 oz	85 g

- 1 Roll the dough into a rectangle 80 by 160 in/203 by 406 cm and  $\frac{1}{4}$  in/6 mm thick.
- 2 Let the dough relax in the freezer for 30 minutes, covered in plastic wrap, until firm to the touch.
- 3 Meanwhile, slice the braised pineapple quarters into  $\frac{1}{8}$ -in/3-mm triangles.
- 4 Cut the dough into rectangles 2 by 4 in/5 by 10 cm to obtain approximately 40 rectangles.
- 5 Using a wheel cutter, cut an incision inside each rectangle about 3 in/8 cm long.
- 6 Take one end of the rectangle and twist it through the incision; do the same with the other end of the rectangle in the opposite direction.
- 7 Brush the twists with egg wash. Place 5 pineapple triangles on top of each piece of dough, shingling the slices.
- 8 Proof at 82°F/28°C until doubled in size, about 2 hours.
- 9 Bake at 365°F/185°C until golden brown, 7 to 8 minutes. While the pastry is still hot, brush with the warm glaze to coat the surface.

**VARIATION** Braise other fruits such as apples, pears, bananas, or stone fruit and use in the place of pineapple.

LEFT: Cutting a slit in the dough MIDDLE: Twisting the dough RIGHT: Adding the pineapple topping





# Pain au raisin

MAKES 40 PASTRIES

Croissant dough (page 234)	8 lb	3.63 kg
Pastry cream (page 370)	2 lb	907 g
Poached raisins (page 899), drained	1 lb	454 g
Egg wash (page 892)	3 oz	85 g
Apricot glaze (page 426), warm	3 oz	85 g

- 1 Roll out all dough into a rectangle 18 by 20 in/46 by 51 cm and  $\frac{1}{4}$  in /6 mm thick. Let the dough relax in the refrigerator for 30 minutes, covered in plastic wrap, until firm to the touch.
- 2 Spread the pastry cream evenly on the surface of the dough.
- 3 Sprinkle the poached raisins on top of the pastry cream, distributing them evenly. Place both of your hands on either side of the dough and evenly roll the dough away from you and into the shape of a roulade.
- 4 With the end of the roll at the bottom of the rolled dough, cut 1-in/3-cm pieces and place on a parchment-lined sheet pan; place no more than 12 pieces per sheet pan.
- 5 Brush the pastries with egg wash. Proof at 82°F/28°C until doubled in size, about 2 hours.
- 6 Bake at 365°F/185°C until golden brown, 7 to 8 minutes. While the pastry is still hot, brush with the warm glaze to coat the surface.

**VARIATION** Substitute poached and drained currants or cranberries or chopped pecans or walnuts for the raisins.

# Apricot pillows

MAKES 40 PASTRIES

Danish dough (page 235)	8 lb	3.63 kg
Egg wash (page 892)	3 oz	85 g
Almond filling (page 894)	2 lb	907 g
Canned apricot halves, drained	40 each	40 each
Apricot glaze (page 426), warm	3 oz	85 g
Pistachios, toasted and chopped	6 oz	170 g

- 1 Sheet out the Danish dough to  $\frac{1}{4}$  in/6 mm thick. Let the dough relax in the freezer for 30 minutes, covered in plastic wrap, until firm to the touch.

- 2 Cut out disks using a 3-in/8-cm ring cutter; mark the inside center of the disks with a 2-in/5-cm ring cutter, being careful to cut only halfway through the dough.
- 3 Brush the disks with egg wash. Pipe ¾ oz/21 g of the almond filling inside the score, about ¼ in/6 mm high, and place an apricot half, skin side up, on top of the filling.
- 4 Brush the dough with the egg wash. Proof at 82°F/28°C until doubled in size, about 2 hours.
- 5 Bake at 365°F/185°C until golden brown, 7 to 8 minutes. While the pastry is still hot, brush with the warm glaze to coat the surface. Sprinkle the toasted pistachios on top.

**VARIATION** Use other poached stone fruit such as peaches, plums, or cherries instead of apricots.

## Pumpkin fontaines

**MAKES 40 PASTRIES**

Danish dough (page 235)	8 lb	3.63 kg
Egg wash (page 892)	3 oz	85 g
Cream cheese filling (page 895)	2 lb	907 g
Pumpkin butter (page 450)	2 lb	907 g
Apricot glaze (page 426), warm	3 oz	85 g
Walnuts, toasted and chopped	8 oz	227 g

- 1 Sheet out the Danish dough to ¼ in/6 mm thick. Let the dough relax in the freezer for 30 minutes, covered in plastic wrap, until the dough is firm to the touch.
- 2 Using a wheel cutter and ruler (or a 4-in/10-cm stencil), cut out 4-in/10-cm squares to obtain 40 pieces, about 3 oz/85 g each.
- 3 Using a 2-in/5-cm half-circle cutter, with the curve to the outside, cut completely through the dough on the left half of the square.
- 4 Brush the square with egg wash. Fold the left side of the square onto the right side, leaving the cut half circle lying flat on the pan.
- 5 Pipe a ring of a little less than ½ oz/14 g cream cheese filling onto the outside edge of each half circle. Then pipe a little less than ½ oz/14 g of the pumpkin butter into the center of the half circle. Brush the squares with egg wash.
- 6 Proof at 82°F/28°C until doubled in size, about 2 hours. Brush with egg wash again.
- 7 Bake at 365°F/185°C until golden brown, 7 to 8 minutes. While the pastry is still hot, brush with the warm glaze to coat completely. Sprinkle with the walnuts.

**VARIATION** Substitute Fig Butter (page 449) and roasted figs for the pumpkin butter. Pipe the fig butter on top of the cream cheese and place one or two roasted figs on top of the fig butter before baking.