

Cheats Chocolate Danish



Easy

Handy shortcuts mean this recipe is quick to make and tastes great

Makes 16

Ingredients

375g box ready rolled puff pastry
75g (3oz) butter, softened
100g (4oz) light brown sugar
A few drops Dr. Oetker Natural Vanilla Extract
100g pack Dr. Oetker Plain Chocolate Chips
75g (3oz) icing sugar
Approx. 2 teasp warm water

Method

1. Preheat the oven to Gas Mark 6/200 C/400 F or 180 C for a fan assisted oven.
2. Grease and line 2 large baking sheets and unroll the pastry on its packing paper.
3. Mix the butter and sugar together with a few drops vanilla to make a paste and Spread over the pastry. Next sprinkle with the chocolate chips.
4. Carefully roll up from the longest side, tightly, like a Swiss roll, and press gently to seal the edge.
5. Slice into 16 equal pieces and arrange well spaced apart on the baking sheets. Press each spiral to flatten slightly.
6. Bake in the oven for about 15 mins until lightly golden. Cool for 10 mins then transfer to a wire rack.
7. Meanwhile, sieve the icing sugar into a small bowl, add a few drops vanilla and add sufficient water to make a smooth, soft icing.



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8. Drizzle over each pastry and serve whilst warm.

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