

Danish Kringle

Jacob · 28/09/2024



Prep Time

8 hrs 30 mins

Difficult

Medium

Servings

9 hrs 45 mins

Description

A Danish kringle is a holiday pastry that is beautiful and delicious. This recipe is from my father-in-law's mother who was born and raised in Denmark. It looks like a complicated braid but is simply created by crisscrossing strips of dough. You can make the dough at least 1 to 2 days in advance; it's easy to make and doesn't require yeast.

Ingredients

- - 2 cups all-purpose flour
- plus more as needed - 1/4 teaspoon salt - 1 cup cold butter
- cubed - 1 cup sour cream - 1 large egg - 8 ounces cream cheese
- softened - 1/4 cup brown sugar - 1/2 teaspoon ground cinnamon - 1 1/4 cups chopped English walnuts
- toasted
- divided - 1 cup confectioners' sugar - 2 tablespoons water
- or as needed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios To make the pastry: Place flour and salt in a food processor and pulse to combine. Add butter and pulse until pieces are pea-sized. Dotdash Meredith Food Studios Add sour cream and pulse to form a sticky dough. Cover dough tightly with plastic wrap and refrigerate for 8 hours
2. or overnight. Dotdash Meredith Food Studios Preheat the oven to 375 degrees F (190 degrees C). Line a large baking sheet with parchment paper. Dotdash Meredith Food Studios To make the filling: Place egg yolk in a medium bowl; set egg white aside for egg wash. Dotdash Meredith Food Studios Add cream cheese
3. brown sugar
4. and cinnamon; beat with an electric mixer until smooth. Dotdash Meredith Food Studios Stir in 1 cup toasted walnuts until well combined. Dotdash Meredith Food Studios Divide chilled dough in half. Dotdash Meredith Food Studios Roll each piece of dough into a 10x12-inch rectangle on a lightly floured surface. Dotdash Meredith Food Studios Working from a short side
5. spoon 1/2 of the filling along the center four inches of each rectangle. Dotdash Meredith Food Studios On both sides of the filling
6. cut the unfilled pastry into eight horizontal strips. Working top to bottom
7. fold each strip over the filling
8. alternating sides. Press to seal ends and tuck under; arrange braids on the prepared baking sheet. Dotdash Meredith Food Studios Beat egg white and 1 tablespoon water together until smooth; brush evenly over each braid. Bake kringles in the preheated oven until golden brown
9. about 30 to 35 minutes. Cool on the baking sheet for 30 minutes. Dotdash Meredith Food Studios While pastries are cooling
10. make glaze: Mix together confectioners' sugar and 2 tablespoons water in a small bowl until smooth and thin enough to drizzle. Spoon or drizzle glaze over cooled pastries; sprinkle with remaining 1/4 cup of walnuts. Dotdash Meredith Food Studios Test Kitchen Tips This recipe was tested in our test kitchen in June 2023
11. and was updated to make two 10-inch long braids (the original recipe made three). We also replaced the butter in the filling with cream cheese to prevent it oozing out as much.