

ALMOND AND PECAN DANISH KRINGLE

2 c. flour
1 1/2 tbsp. sugar
1/2 tsp. salt
1/2 c. soft butter
1/2 c. milk scalded then cooled
1 egg, separated
1 pkg. active dry yeast
1/4 c. warm water 105 degrees

Measure flour, sugar, salt: cut butter into mixture. Cool milk; stir in egg yolk. Pour into bowl with first ingredients. Add yeast to warm water and let stand a few minutes. Add to flour mixture and mix thoroughly. Dough will be very soft. Cover bowl tightly and chill at least 2 hours (no more than 48 hours in refrigerator).

**Divide dough into 2 parts. Beat egg whites until frothy. Roll out one part of dough into 6 x 18 inch rectangle or as thin as you can. Spread 1/2 of beaten egg whites over dough. Spread filling down middle.

**Fold one side over it - then the other side. Pinch dough to close the fold. Carefully slide Kringle on greased baking sheet and form it either in an oval or horseshoe shape.

**Cover and let rise in warm place 30 to 45 minutes. Bake at 350 degrees for 15-20 minutes, [or 375 for 10-15 min] until golden brown. Drizzle with glaze when cool. Sprinkle immediately with nuts.

** Makes 2 Kringles.**

ALMOND FILLING: 1/2 cup Almond paste
1/4 cup brown sugar
1/4 cup soft butter

PECAN FILLING: 3/4 cup pecans
1/2 cup brown sugar
1/4 cup butter

GLAZE: 1.25 cup powdered sugar
2 Tbsp water
1 tsp vanilla