



## Convection Oven Recipes

### RUSSIAN CHEESE DANISH

#### For approximately 6-8 Danishes

#### Filling

- 1 cup farmer cheese
- 1 egg
- 2 Tbs. sugar
- 1 Tbs. flour
- ½ tsp. vanilla extract
- 2 Tbs. raisins

#### Dough

- 2 cups all-purpose flour
- 2 eggs
- 3 Tbs. sugar
- 4 Tbs. butter or margarine
- 1 packet of active dry yeast
- ½ cup milk or water

Dissolve yeast in warm milk or water. Mix in sugar, eggs, and sifted flour. Knead for 5-8 minutes until dough is homogeneous. Add softened butter or margarine, mix and let rise for 2-2 ½ hours in a warm place. Punch the dough and let rise again for 40-50 minutes. Prepare the filling by mixing all the ingredients together. Punch the dough and roll into a tube. Cut into 10 equal parts and roll each into a ball. Place on a lightly greased baking sheet. Flatten and indent each in the middle with a glass. Put the filling into the indent and brush the edges with beaten egg. Bake at 350°– 375°F for 20 minutes or until golden brown.