

SIDE DISH

Cream Cheese Danish Braid

3 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
217 min	12	\$0.38	192 kcal



Cream Cheese Danish Braid takes roughly 3 hours and 37 minutes from beginning to end. Watching your figure? This lacto ovo vegetarian recipe has 192 calories, 5g of protein, and 6g of fat per serving. This recipe serves 12.

Ingredients

- | | |
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| ☐ 2 tablespoons sliced almonds, toasted | ☐ 3 tablespoons butter, softened |
| ☐ 1 large egg | ☐ 2 tablespoons honey |
| ☐ 2 teaspoons fresh lemon juice | ☐ 2 teaspoons 1% low-fat milk |
| ☐ 6 tablespoons very warm 1% low-fat milk (120° to 130°) | ☐ 1/3 cup part-skim ricotta cheese |
| ☐ 1/3 cup powdered sugar | ☐ 3/4 teaspoon salt |
| ☐ 1 Dash salt | ☐ 1/4 cup light sour cream |
| ☐ 1/4 cup sugar | ☐ 1 teaspoon sugar |

☐ 1¾ cups 7.9 ounces unbleached all-purpose flour,
divided (about

☐ 2 tablespoons unbleached all-purpose flour

☐ 1 teaspoon vanilla extract

☐ 1 teaspoon water

☐ ½ cup 2.25 ounces whole-wheat pastry flour (about

☐ 2¼ teaspoons package quick-rise yeast (about

EQUIPMENT Bowl, Baking sheet, Baking paper, Oven, Knife, Whisk, Wire rack, Blender, Plastic wrap, Measuring cup

Method

- ① To prepare sponge, combine first 4 ingredients in a medium bowl, stirring well with a whisk. Cover loosely with plastic wrap; let stand 15 minutes.
- ② To prepare dough, weigh or lightly spoon 75 ounces (about 1 1/2 cups) all-purpose flour and pastry flour into dry measuring cups; level with a knife.
- ③ Combine 1/4 cup sugar, sour cream, butter, salt, vanilla, 1 egg, and sponge in a large bowl; beat with a mixer at medium speed 1 minute or until well combined.
- ④ Add flours; beat at low speed 3 minutes or until a soft dough forms. Turn dough out onto a lightly floured surface. Knead until smooth and elastic (about 4 minutes), adding remaining 15 ounces all-purpose flour, 1 tablespoon at a time, to prevent dough from sticking.
- ⑤ Place dough in a large bowl coated with cooking spray. Cover and let rise in a warm place (85), free from drafts, 1 hour and 15 minutes or until doubled in size. (Gently press two fingers into dough. If indentation remains, dough has risen enough.)
- ⑥ To prepare filling, combine cream cheese and the next 4 ingredients (through dash of salt) in a medium bowl; beat with a mixer at medium speed until smooth.
- ⑦ Punch dough down; roll dough into a 12 x 15-inch rectangle on lightly floured parchment paper.
- ⑧ Spread cream cheese mixture down center of dough, leaving about a 5-inch border on each side and a 1-inch border at top and bottom of rectangle. Make 5-inch cuts about 1 inch apart on both sides of dough to meet filling using a sharp knife or kitchen shears.
- ⑨ Remove 4 outer corner strips of dough from rectangle; discard. Fold top and bottom 1-inch portions of dough over filling. Fold strips over filling, alternating strips diagonally over filling. Press ends to seal.
- ⑩ Transfer braid and parchment paper to a baking sheet. Cover and let rise 45 minutes.
- ⑪ Preheat oven to 37
- ⑫ Combine 1 teaspoon water and 1 egg; stir with a whisk.
- ⑬ Brush braid with egg mixture.

- 14 Bake at 375 for 20 minutes or until golden. Cool on wire rack 10 minutes.
- 15 Combine powdered sugar and 2 teaspoons milk in a bowl, stirring until smooth.
- 16 Drizzle glaze over braid; sprinkle with nuts.

Nutrition per serving

192	5 g	6 g	31 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.8 g · 17% of daily needs
Fibre			1.4 g · 6% of daily needs
Sugar			11.3 g · 13% of daily needs
Sodium			194 mg · 8% of daily needs
Cholesterol			27.3 mg · 9% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/cream-cheese-danish-braid-147328