

BEAR CLAWS (DANISH PASTRY DOUGH)

Yield 100

Portion 1 Danish

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
219 cal	20 g	3 g	15 g	5 mg	162 mg	14 mg

Ingredient

DANISH DOUGH,FROZEN
 EGG WASH
 PIE FILLING,APPLE,PREPARED
 COOKING SPRAY,NONSTICK
 EGG WASH

Weight

11 lbs
 181-7/8 gm
 3-1/8 lbs
 2 oz
 181-7/8 gm

Measure

100 each
 3/4 unit
 1 qts 2-1/4 cup
 1/4 cup 1/3 tbsp
 3/4 unit

Issue

Method

- 1 Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. Rolling out is not necessary.
- 2 Prepare 1/2 Recipe Egg Wash, Recipe No. D 017 00. Use 3/4 cup of egg wash. Lightly brush entire surface of each square. Set aside remaining 3/4 cup egg wash for use in Step 6.
- 3 Place about 1 tablespoon of filling over half of each square. Fold in half; seal edge by pressing firmly.
- 4 Make 3 cuts, 3/4-inch in depth, on 4-inch sealed side of each piece to form a claw.
- 5 Lightly spray pans with non-stick cooking spray. Place dough on pans. Bend into slight horseshoe shape and spread claws slightly.
- 6 Brush lightly with remaining egg wash.
- 7 Proof at 90 F. to 100 F. for 30 to 45 minutes or until double in size.
- 8 Using a convection oven, bake at 325 F. for 10 minutes or until golden brown on low fan, open vent.
- 9 Cool. Glaze if desired, with Vanilla Glaze or Variations, Recipe Nos. D 046 00, D 046 01, D 046 02.

Notes

- 1 Prepare in batches as dough becomes difficult to work with in 15 minutes.