

Homemade Breakfast Pastries (Recipe + Video)

Buttery, flaky Danish-style breakfast pastries made from a shortcut yeasted dough, customizable with sweet fillings and finished with a delicate vanilla icing drizzle.

Ingredients

- 1/4 cup (60 ml) water (warm (100–110°F/38–43°C))
- 2 1/4 tsp (1 packet) instant yeast (Red Star Platinum)
- 1/4 cup (50 g) granulated sugar
- 1/2 cup (120 ml) whole milk (room temperature (68–72°F/20–22°C))
- 1 large egg (room temperature)
- 1 tsp salt
- 14 Tbsp (196 g) unsalted butter (cold, sliced)
- 2 1/2 cups (313 g) all-purpose flour (spooned and leveled)
- as needed all-purpose flour (for generously flouring hands, surface, and dough)
- 2/3 cup filling of choice (jam, preserves, lemon curd, pie filling, Nutella, or cream cheese filling)
- 1 large egg (for egg wash)
- 2 Tbsp (30 ml) milk (for egg wash)
- 1 cup (120 g) confectioners' sugar
- 2 Tbsp (30 ml) milk or heavy cream
- 1 tsp pure vanilla extract

Instructions

1. Read through the recipe notes; do not use an electric mixer for this dough—use a wooden spoon or rubber spatula.
2. Whisk the warm water, yeast, and 1 tablespoon (6g) of the sugar in a large bowl; cover and rest until foamy, about 5 minutes (restart with new yeast if not foamy after 15 minutes).
3. Whisk in the remaining sugar, the milk, egg, and salt; lightly cover and set aside.
4. Cut the cold butter into 1/4-inch slices. Add to a food processor with the flour and pulse 12–15 times until the butter is in pea-size bits (or use a pastry cutter).
5. Pour the flour-butter mixture into the wet ingredients and gently fold just until the dry ingredients are moistened; keep butter pieces intact for flakiness.
6. Turn the sticky dough out onto plastic wrap, parchment, or into a covered container and seal tightly.
7. Refrigerate (1st refrigeration) for at least 4 hours and up to 48 hours.

8. Generously flour the work surface. Flatten the dough into a small square, then roll into a 15x8-inch rectangle. Fold into thirds like a business letter.
9. Turn the dough 90 degrees, roll into a 15-inch-long rectangle again, and fold into thirds. Turn 90 degrees and repeat once more (3 total roll-and-fold turns).
10. Wrap tightly and refrigerate (2nd refrigeration) for at least 1 hour and up to 24 hours (or freeze at this point if desired).
11. Line two large rimmed baking sheets with parchment paper or silicone baking mats. Proceed with shaping, filling, egg wash, baking, and icing according to the original recipe directions.

Tags: Breakfast, Pastries, Danish, Yeasted Dough, Make Ahead, Sweet
