

Swirly Danish

Makes 12 pastries

If your family would like to try it, you will need:

- $1\frac{3}{4}$ cups flour
- 2 tsp. baking powder
- $\frac{1}{4}$ cup margarine or butter (softened)
- 2 T. sugar
- $\frac{3}{4}$ cup milk
- $\frac{1}{4}$ cup jelly (any flavor)

Peanut Butter Glaze:

- $\frac{2}{3}$ cup powdered sugar
- 1 T. creamy peanut butter
- 4 tsp. water



All you need to do is:

1. Heat oven to 425°.
2. Lightly grease cookie sheet.
3. Combine margarine and sugar in medium bowl.
4. Add flour and baking powder; stir until crumbly.
5. Stir in milk until soft dough forms.
6. Drop dough by rounded spoonfuls onto a cookie sheet, about 2 inches apart.
7. Make a little "well" in the center of each, using the back of a spoon. Fill each "well" with 1 tsp. jelly.
8. Bake 10-15 minutes or until light golden brown.
9. Make Peanut Butter Glaze and drizzle over warm pastries.