**Easy Drop Danish**

**Ingredients:**

2T. softened butter

1 T. sugar

1 C. bisquick

1/3 c. milk

3 T strawberry jelly

1/3 c. powdered sugar

1/8 t. vanilla

1 ½ teaspoons water

**Directions:**

1. Preheat oven to 400 degrees.
2. In large bowl place 2 T softened butter, 1 T sugar, and 1 c. Bisquick.
3. Use the pastry blender to cut in the butter until crumbly.
4. Use a wooden spoon to stir in 1/3 c. milk. Dough should be thick.
5. Using all of the dough, drop ***eight*** spoonsful onto lightly greased cookie sheet.
6. Get 3 T. of jelly in a cup. Now divide up the jelly by placing about a teaspoonful on top of each Danish and pressing the jelly into the dough with the back of the spoon.
7. Bake 10 min. or until light brown.
8. While baking, make the glaze. In glass custard cup place 1/3 c powdered sugar, 1 ½ teaspoons water, 1/8 teaspoon vanilla. Stir with small rubber scraper. Set aside.
9. Remove Danish from oven, drizzle with glaze, using rubber scraper to clean out cup. Serve.