

# Jam and Cream Cheese Danish

## Ingredients

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17 oz Puff Pastry (thawed)  
8 oz Cream Cheese (softened)  
1 Egg Yolk  
3 T Sugar  
1/4 t Vanilla Extract  
1/2 t Almond Extract (plus 1/8  
teaspoon)  
6 T Jam (any variety)  
6 T Powdered Sugar  
3/4 T Milk  
1 Egg  
2 T Turbinado Sugar

## Instructions

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1. Line a rimmed baking sheet with parchment paper and set aside. In a bowl of an electric mixer with paddle attachment, whip cream cheese until fluffy and smooth. Add egg yolk, sugar, vanilla, and 1/2 teaspoon almond extract and mix until smooth, set aside.

2. Remove puff pastry sheets from packaging. Working with one at a time, unfold onto lightly floured work surface. Use a rolling pin to very lightly roll pastry in all directions, keeping it in an even rectangle shape. Dough should not extend more than about 1/2-1" inch on all sides.

3. Cut dough one direction on each of the 2 folded creases. Cut dough just one more time the other direction, down the center, creating 6 even rectangles. Place rectangles evenly spaced on

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baking sheet. Repeat with the next sheet.

4. Using a knife, lightly score each rectangle about 1/4 inch in on all sides. Do not cut all the way through the dough. In a small bowl beat egg and then set aside. Preheat the oven to 400 degrees.

5. Place a heaping tablespoon of cream cheese filling in the center of each rectangle and gently spread it around slightly, but not extending over the scored parts of the dough.

6. Create a slight well in the center of the cheese mixture and fill with 1-1 1/2 teaspoons jam. Use a pastry brush to lightly brush egg wash around outer scored edge of dough and sprinkle with turbinado sugar.

7. Bake until pastry is puffed and edges are golden

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brown, about 14-16 minutes. Take pastries out of the oven and let it cool on the sheet for 10 minutes.

8. In a small bowl add powdered sugar and 1/8 teaspoon almond extract. Add milk just a tiny bit at a time until it whisks into a glaze thin enough to drizzle. Drizzle over pastries.

9. Transfer pastries to a cooling rack and let it cool down for an additional 10 minutes then serve.