

Jam and Cream Cheese Danish

Ingredients

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

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 beat 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 brush over dough. 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. Sprinkle the edges of the dough with turbinado sugar.

7. Bake until pastry is puffed and edges are golden brown, about 14-16 minutes. Rotate pan halfway

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through cooking.

8. Meanwhile, 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.

9. Take pastries out of the oven and drizzle the glaze over them. Let pastries cool on the sheet pan for 10 minutes. Transfer pastries to a cooling rack and let it cool down for an additional 10 minutes prior to serving.