

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
3/4 t Almond Extract
6 T Jam (any variety)
3/4 c Powdered Sugar
1 1/2 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 1/4 teaspoon almond extract and mix until smooth, set aside. Preheat the oven to 400 degrees.
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. 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.

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

6. Bake until pastry is puffed and edges are golden brown, about 14-16 minutes. Take pastries out of the oven and transfer onto a wire rack. Let cool.

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In a small bowl add powdered sugar and 1/4 teaspoon almond extract. Add milk just a tiny bit at a time until it whisks into a glaze thin enough to drizzle. Drizzle over cooled pastries.