

Foodnity Recipes

Easy Raspberry Danish with Puff Pastry

15 min Prep time	**20 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**European** Cuisine

Ingredients

Pastry

- [ ] 1 package frozen puff pastry sheets (about 2 sheets, thawed)
- [ ] 1 egg, lightly beaten (for egg wash)
- [ ] 1 tbsp powdered sugar (optional, for dusting)

Raspberry Jam Filling

- [ ] 2 cups fresh raspberries
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp fresh lemon juice

Instructions

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a saucepan over medium heat, combine raspberries, sugar, lemon zest, and lemon juice. Stir gently and let simmer for 5-7 minutes until thickened, then remove from heat and let cool slightly.
3. Roll each puff pastry sheet on a lightly floured surface to about 1/8-inch thickness. Cut into 4-inch squares; keep a small border around each.
4. Place a tablespoon of raspberry jam in the center of each square. Fold the corners toward the center, forming a traditional Danish shape, and press gently to seal.
5. Brush the tops with egg wash, bake for 12-15 minutes until golden brown. Cool for 2 minutes, then dust with powdered sugar if desired.

Nutrition per serving

210 kcal	3 g	26 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the jam is not runny; a thicker jam prevents soggy pastry.
- If the pastry feels soft, chill it for 5 minutes before baking.
- Feel free to add a hint of vanilla extract to the jam for extra depth.