

Foodnity Recipes

Puerto Rican Quesitos Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**Puerto Rican** Cuisine

Ingredients

Main Ingredients

- [ ] 1 package frozen puff pastry (2 sheets), thawed
- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 egg, beaten (egg wash)
- [ ] 1 tbsp sugar for sprinkling

Optional Toppings

- [ ] Powdered sugar for dusting
- [ ] A drizzle of honey
- [ ] A pinch of cinnamon

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a bowl, blend the softened cream cheese, sugar, vanilla, and lemon zest until smooth and creamy.
3. Roll each puff pastry sheet on a lightly floured surface to about 1/8-inch thickness; cut into 4-inch squares.
4. Place a heaping teaspoon of the cheese mixture in the center of each square, fold into a triangle, and press the edges with a fork to seal.
5. Brush each pastry with the beaten egg, sprinkle a little sugar on top, and arrange them on the prepared sheet.
6. Bake for 12-15 minutes, or until golden brown. Let cool for a couple of minutes, then dust with powdered sugar if desired.
7. Serve warm, perhaps alongside a cup of coffee or a slice of French beignets for a delightful breakfast treat.

Nutrition per serving

190 kcal	4 g	22 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too soft, chill it for 5 minutes before cutting.
- Avoid over-filling; a small amount of cheese prevents bursting.
- For a glossy finish, apply a second thin layer of egg wash halfway through baking.