

Foodnity Recipes

Rhubarb Cream Cheese Puff Pastries

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Filling

- [ ] 2 cups rhubarb, trimmed and cut into 1/4" pieces
- [ ] 1/3 cup granulated sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 8 oz cream cheese, softened
- [ ] 2 tbsp powdered sugar

Pastry

- [ ] 1 package (2 sheets) frozen puff pastry, thawed
- [ ] 1 egg, beaten (for egg wash)
- [ ] 1 tbsp coarse sugar (optional, for topping)

Instructions

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a medium saucepan, combine rhubarb, sugar, and lemon juice. Cook over medium heat, stirring occasionally, until the rhubarb softens and the mixture thickens, about 8-10 minutes. Remove from heat and stir in vanilla.
3. In a bowl, beat the softened cream cheese with powdered sugar until smooth. Fold the cooked rhubarb into the cream cheese mixture until evenly combined.
4. Roll each puff pastry sheet on a lightly floured surface. Cut into 4-inch squares. Place a heaping spoonful of the rhubarb-cheese filling in the center of each square.
5. Fold the corners of each square toward the center, sealing the edges with a fork. Brush the tops with beaten egg and sprinkle with coarse sugar if desired.
6. Arrange the pastries on the prepared baking sheet and bake for 18-22 minutes, or until golden brown and puffed.
7. Allow the pastries to cool for a few minutes before serving. Dust lightly with powdered sugar for an extra touch of sweetness.

Nutrition per serving

320 kcal	5 g	38 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb is very sour, add a little extra honey or adjust sugar to taste.
- Make sure the pastry edges are well sealed to avoid leaking filling.
- These pastries are best enjoyed warm, but they also reheat nicely in a 300°F oven for 5-7 minutes.