

Foodnity Recipes

Strawberry Cream Cheese Heart Danishes

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

Ingredients

Pastry

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp salt
- ☐ 1 cup unsalted butter, cold and cubed
- ☐ ½ cup ice-cold water
- ☐ 1 egg, beaten (for egg wash)

Filling

- ☐ 8 oz cream cheese, softened
- ☐ ¼ cup powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ 1 cup fresh strawberries, hulled and sliced
- ☐ 2 tbsp honey
- ☐ 1 tsp lemon juice

Instructions

1. Combine flour and salt; cut in butter until mixture resembles coarse crumbs.
2. Add ice water gradually, mixing just until dough comes together; form a disk, wrap, and chill 30 minutes.
3. While dough chills, whisk cream cheese, powdered sugar, vanilla, and lemon juice until smooth.
4. Toss sliced strawberries with honey and let them macerate for 10 minutes.
5. Roll chilled dough on a lightly floured surface, cut into heart shapes, place on a baking sheet, spread cheese layer, add strawberries, brush edges with egg wash, and bake at 375°F (190°C) for 20-25 minutes until golden.

Nutrition per serving

280 kcal	5 g	28 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, refrigerate an extra 10 minutes before rolling.
- For extra shine, brush with a second egg wash halfway through baking.
- Serve warm; the filling softens beautifully as the pastry cools.