

Foodnity Recipes

Strawberry Danish With Cream Cheese

20 min Prep time	**25 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**European** Cuisine

Ingredients

Pastry & Filling

- [ ] 1 package frozen puff pastry sheets, thawed
- [ ] 8 oz cream cheese, softened
- [ ] 3 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh strawberries, hulled and sliced
- [ ] 2 tbsp granulated sugar (for topping)
- [ ] Zest of 1 lemon

Instructions

1. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a bowl, blend the softened cream cheese, powdered sugar, and vanilla until smooth; set aside.
3. Roll out each puff pastry sheet, cut into squares, and place a spoonful of the cream cheese mixture in the center.
4. Arrange sliced strawberries on top, sprinkle with granulated sugar, and fold the corners toward the center, leaving a small opening.
5. Bake for 20-25 minutes, until the pastry is golden and puffed.
6. Remove, drizzle with lemon zest, let cool slightly, and serve warm.

Nutrition per serving

320 kcal	5 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat the strawberries dry to keep the pastry from getting soggy.
- If you prefer a sweeter glaze, whisk a little honey into the lemon zest.
- The danish can be prepared ahead and baked just before serving for maximum freshness.