

Blueberry Cream Cheese Danish

<i>Danish:</i> 1 frozen sheet puff pastry, thawed but still slightly chilled 4 oz. cream cheese, softened 1 large egg yolk ¼ cup granulated sugar 1 tsp. lemon juice 1 tsp. vanilla extract 1 cup fresh or frozen blueberries	<i>Egg Wash:</i> 1 large egg 2 tsp. water <i>Glaze:</i> 1 cup powdered sugar 2 tablespoons milk, any percentage ½ tsp. vanilla extract
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1. Preheat to 400 degrees.
2. Thaw the puff pastry dough in the refrigerator. Roll it out on a floured surface into a large square, about 11 x 11 inches.
3. Cut the puff pastry sheet into a 2x3 grid, making 6 rectangles total.
4. Score each square leaving a ½” border. Then, using a fork, puncture the middle of the puff pastry about 3-4 times (This will prevent the middle from puffing too much during baking.).
5. Transfer the squares to a parchment lined baking sheet.
6. In a medium bowl, cream the cream cheese and egg yolk until smooth. The cream cheese should be very soft so that there are no lumps.
7. Add the sugar, lemon juice, and vanilla and beat again until very smooth (If making in advance you can cover and chill in the fridge for 1 day, then bring closer to room temperature before using it on the puff pastry sheet).
8. Place about 2 tablespoons of the cream cheese mixture in the middle of each puff pastry square.
9. Add a handful of blueberries on top of the cream cheese mixture (or as many as will fit).
10. Egg wash: In a small bowl mix the water and egg with a fork. Use a pastry brush and brush the edges of each puff pastry with the egg wash.
11. Bake for 16-20 minutes or until golden and puffed up.
12. Remove from the oven and let cool about 10 minutes.
13. Make the glaze while the pastry is in the oven. Whisk the powdered sugar, milk, and vanilla. Drizzle the glaze over each pastry once they’ve cooled for 10 minutes. Enjoy!

Store the pastries in an airtight container in the fridge for up to 3-4 days. Warm in the microwave or enjoy cold.

Source: Whitney Wright, saltandbaker.com