

Cheese Danish

Ingredients

1		egg, large, plus one egg yolk
8	oz	Cream cheese, softened
3	T	Sugar
1	t	Lemon juice
¼	t	Vanilla extract
17	oz	Box frozen puff pastry sheets, thawed
		Confections sugar
		Heavy cream
		Lemon juice

Directions

- Preheat oven to 400 degrees. Line 2 cookie sheets with foil or parchment paper.
- Beat whole egg with 1 teaspoon of water in a small bowl to make an egg wash and set aside.
- Beat cream cheese, egg yolk, sugar, lemon juice, and vanilla on medium speed until smooth.
- Lay out a sheet of puff pastry and cut into 4 squares. Fold each corner down by 1" (this makes an octagon shape). Brush the egg wash around the edge of each pastry octagon, leaving the center egg wash free. Move pastry to cookie sheet. Place two tablespoons of cream cheese mixture in center of each pastry octagon. Repeat this process with the second pastry sheet.
- Bake until golden brown all over and puffy, for about 18 mins. Cool slightly while making glaze.
- To make the glaze I combine confections sugar with a little bit of cream and a tad bit of lemon juice. I don't measure, I do it by look. I stir the glaze until it is smooth and if it's too heavy to drizzle over the Danish I add a little more cream and lemon juice or water. If you prefer you can substitute vanilla or water for the lemon juice.

I hope you enjoy!