

Mini Cream Cheese Danish by Lynn's Recipes



Lynn demonstrates how to make a super easy mini cream cheese Danish that would be great to serve at a breakfast or brunch. Fruit preserves can be added to these, if you desire.

Ingredients:

- 1 package of puff pastry (117.3 ounces)
- 1 (8 ounce) package of cream cheese, room temperature
- ½ cup granulated sugar
- 1 teaspoon lemon juice
- ¾ teaspoon vanilla
- 1 teaspoon sour cream
- Optional: fruit preserves

Glaze:

- 1 cup confectioner's sugar
- 1 Tablespoon milk
- 1 Tablespoon softened butter

Preheat oven to 350°. Prepare baking sheets by lining with parchment paper.

Open the puff pastry and lay flat. Roll into a cylinder. Repeat with the other piece of pastry. Cut into approximately 1/4 " slices and place on a baking sheet that has been lined with parchment paper. Make an indentation in the middle of the pastry. Set aside.

In a large mixing bowl, mix together the cream cheese, sugar, lemon juice, vanilla and sour

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cream. Add about a teaspoon of this cream cheese mixture to the middle of your pastry. If you want to use preserves, place a small amount before the cream cheese.

Bake 15-25 minutes.

While the Danish cool, make the glaze.

Whisk together the confectioner's sugar, milk and softened butter. Drizzle over the Danish.

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Lynn's Recipes: October 2012
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