

## Easy Cherry Cream Cheese Danish - Bakery Style at Home

Bakery-Worthy Puff Pastry Danishes at Home



**OVEN**  
**375°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 1 package (8 oz) cream cheese, softened
- 1/3 cup granulated sugar
- 1 tsp vanilla extract
- 1 can (21 oz) cherry pie filling
- 1 package (2 sheets) puff pastry, thawed
- 1 egg, beaten (for egg wash)

#### Instructions:

1. Preheat and Prep:
2. Make the Cream Cheese Filling:
3. Prepare the Puff Pastry:
4. Fill and Fold:
5. Bake:

#### Tips for Success:

Keep puff pastry cold for best results-chill shaped danishes before baking if they've warmed up.

Don't overfill-a heaping spoonful of each filling is plenty to avoid spillage.

Want extra shine? Brush cooled pastries with a simple glaze (1/2 cup powdered sugar + 1 tbsp milk).

Use other fillings like blueberry or lemon curd for a twist.

#### Serving Suggestions & Pairings:

A steaming cup of coffee or Hot Chocolate Cookie Cups

A light, creamy treat like Pumpkin Delight

A platter of Cake Mix Cookies for a bake sale vibe  
Or take dessert to the next level with Brownie Bombs

For a creamy chilled dessert alternative, try  
No-Bake Oreo Cream Pie

Storage & Make-Ahead Tips:

Fridge: Store baked danishes in an airtight container for up to 3 days.

Reheat: Warm in a 300°F oven for 5-7 minutes to restore flakiness.

Freezer: Freeze before baking. Assemble danishes, freeze on a tray, then store in bags. Bake from frozen, adding a few extra minutes.

More Recipes You'll Love:

Pumpkin Delight Dessert

Hot Chocolate Cookie Cups

Cake Mix Cookies

No-Bake Oreo Cream Pie

Final Thoughts:

## DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. **Make the Cream Cheese Filling:** In a bowl, beat together cream cheese, sugar, and vanilla extract until smooth and creamy.
3. **Prepare the Puff Pastry:** Unfold thawed puff pastry sheets on a lightly floured surface. Cut each sheet into squares (about 9 per sheet for minis or 4 for larger danishes).
4. **Fill and Fold:** Spoon about 1 tablespoon of cream cheese mixture into the center of each square. Add a small dollop of cherry pie filling on top.
5. **Fold in two opposite corners to meet in the center and pinch gently, creating a "diamond" shape. Brush the pastry edges with beaten egg for a golden finish.**
6. **Bake:** Place pastries on the baking sheet, spacing slightly apart. Bake for 15-20 minutes, or until puffed and golden brown.
7. **Let cool before serving.**
8. **Tips for Success:** Keep puff pastry cold for best results-chill shaped danishes before baking if they've warmed up.
9. **Don't overfill-a heaping spoonful of each filling is plenty to avoid spillage.**
10. **Want extra shine?** Brush cooled pastries with a simple glaze (1/2 cup powdered sugar + 1 tbsp milk).
11. **Use other fillings like blueberry or lemon curd for a twist.**
12. **Serving Suggestions & Pairings:** These danishes are perfect on their own, but even better when paired with:

13. A steaming cup of coffee or : Hot Chocolate Cookie Cups
14. A light, creamy treat like : Pumpkin Delight
15. A platter of : Cake Mix Cookies for a bake sale vibe
16. Or take dessert to the next level with : Brownie Bombs
17. For a creamy chilled dessert alternative, try : No-Bake Oreo Cream Pie
18. Storage & Make-Ahead Tips: Fridge: Store baked danishes in an airtight container for up to 3 days.
19. Reheat: Warm in a 300°F oven for 5-7 minutes to restore flakiness.
20. Freezer: Freeze before baking. Assemble danishes, freeze on a tray, then store in bags. Bake from frozen, adding a few extra minutes.
21. More Recipes You'll Love: Pumpkin Delight Dessert
22. Hot : Chocolate Cookie Cups
23. Cake : Mix Cookies
24. No-Bake : Oreo Cream Pie
25. Final Thoughts: Whether you're hosting brunch or treating yourself to a bakery-style moment at home, these Cherry Cream Cheese Danishes are a flaky, creamy, fruity dream. Easy to make and hard to resist, they're a guaranteed hit for any occasion.

## TIPS FOR SUCCESS

Keep puff pastry cold for best results-chill shaped danishes before baking if they've warmed up.

Don't overfill- a heaping spoonful of each filling is plenty to avoid spillage.

Brush cooled pastries with a simple glaze (1/2 cup powdered sugar + 1 tbsp milk).

Use other fillings like blueberry or lemon curd for a twist.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cherry-cream-cheese-danish-bakery-style-at-home/>