

## Cream Cheese Spinach Puffs: The Flaky, Cheesy Appetizer Everyone Loves

Cream Cheese Spinach Puffs: A Cheesy, Flaky Appetizer You'll Crave



**OVEN**  
**400°F**

**TIME**  
**18 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- ¾ cup frozen spinach, thawed and well-drained
- 4 oz cream cheese, softened
- ¼ cup grated Parmesan cheese
- 1 clove garlic, minced
- ¼ tsp salt
- ¼ tsp black pepper
- ¼ tsp red pepper flakes
- 1 sheet puff pastry, thawed
- 1 egg, beaten (for egg wash)

### DIRECTIONS

- 1.** Make the Filling: In a medium bowl, mix together the softened cream cheese, well-drained spinach, Parmesan, garlic, salt, pepper, and red pepper flakes until fully combined.
- 2.** Prep the Pastry: Preheat your oven to 400°F (200°C). Lightly flour your surface and roll out the thawed puff pastry. Cut it into 9 equal squares using a sharp knife or pizza cutter.
- 3.** Fill and Fold: Place a spoonful of the spinach mixture in the center of each square. Fold each square diagonally into a triangle, or pinch the corners together to form a little puff. Seal edges by pressing gently.
- 4.** Bake: Transfer the puffs to a parchment-lined baking sheet. Brush the tops with the beaten egg for that perfect golden color. Bake for 15-18 minutes, or until puffed and golden brown.
- 5.** Cool and Serve: Let cool slightly, then serve warm as an appetizer, snack, or brunch bite.

### TIPS FOR SUCCESS

Use cold pastry : Keep your puff pastry cold before working with it for the flakiest result.

Drain spinach well : Extra moisture = soggy bottoms.

Egg wash is key : It gives that shiny, bakery-style finish.

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

Original recipe: <https://chefmaniac.com/cream-cheese-spinach-puffs-the-flaky-cheesy-appetizer-everyone-loves/>