

## Pumpkin Danishes - Flaky, Creamy & Perfect for Fall

Pumpkin Danishes: Flaky Puff Pastry, Cream Cheese & Autumn Flavor



**OVEN**  
**400°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 8 oz block cream cheese, softened (6 oz for filling + 2 oz for glaze)
- 2 Tbsp granulated sugar
- 1 tsp vanilla extract
- 1/3 cup pure pumpkin puree
- ... cup light brown sugar, packed
- 1 1/2 Tbsp all-purpose flour
- 1/2 tsp pumpkin pie spice
- 2 sheets puff pastry, thawed
- 1 large egg + splash of water (egg wash)
- 1-2 Tbsp coarse sugar (optional)
- Remaining 2 oz cream cheese, softened
- 1... cups powdered sugar
- 1-2 Tbsp milk
- ... tsp pumpkin pie spice

#### Instructions Overview:

1. Prep & Preheat:
2. Make cream cheese filling:
3. Make pumpkin filling:
4. Prepare puff pastry:
5. Fill and swirl:
6. Egg wash & bake:
7. Cool & glaze:

#### Tips for Success:

Puff Pastry Handling: Keep pastry cold until assembly-it puffs better when cold.

Swirls: Don't over-swirl; keep a beautiful marbled look.

Baking: Only bake one tray at a time or rotate halfway to ensure even baking.

Serving Suggestions:

Sheet Pan Quesadillas - a savory contrast

Crockpot Nacho Dip - perfect for brunch gatherings

Storage & Reheating Tips:

Room Temperature: Store in an airtight container up to 1 day-best eaten fresh.

Fridge: Refrigerate up to 2 days; reheat in a 350°F oven for 5-7 minutes.

Freezing: Freeze unglazed danishes in a single layer, then transfer to a freezer bag for up to 2 weeks. Thaw and glaze before serving.

More Recipes You'll Love:

Instant Pot Lasagna - for a hearty evening meal

## DIRECTIONS

1. **Prep & Preheat:** Preheat oven to 400°F. Line two baking sheets with parchment or spray with nonstick spray.(Prep time ~10 min)
2. **Make cream cheese filling:** Beat 6 oz cream cheese, sugar, and vanilla until smooth and creamy. Set aside.(Duration ~3 min)
3. **Make pumpkin filling:** Mix pumpkin puree, brown sugar, flour, and pumpkin pie spice until smooth. Set aside.(Duration ~2 min)
4. **Prepare puff pastry:** Unfold a sheet of puff pastry and cut along folds into 3 pieces, then cut each in half-total 12 rectangles across 2 sheets.Score a border ...-%" from edge on each rectangle.Pierce the center of each rectangle with a fork to prevent puffing.
5. **Fill and swirl:** Evenly add dollops of cream cheese and pumpkin filling to each center.Use a toothpick or butter knife to gently swirl the fillings together.(Prep time ~8 min)
6. **Egg wash & bake:** Mix egg with a splash of water. Brush pastry borders and, optionally, sprinkle coarse sugar.Bake one tray at a time (rotate if baking both) for 13-15 minutes, until puffed and golden.(Bake time ~15 min)
7. **Cool & glaze:** Cool pastries on a wire rack.Beat remaining cream cheese with powdered sugar, milk, and pumpkin pie spice into a pourable glaze. Drizzle over warm pastries.(Cooling + glaze ~10 min)
8. **Tips for Success: Puff Pastry Handling:** Keep pastry cold until assembly-it puffs better when cold.
9. **Swirls:** Don't over-swirl; keep a beautiful marbled

look.

10. Baking: Only bake one tray at a time or rotate halfway to ensure even baking.
11. Serving Suggestions: Serve warm for best texture and flavor. Pair with cozy beverages like coffee, chai, or spiced cider. You'll also love these alongside:
12. Sheet : Pan Quesadillas - a savory contrast
13. Crockpot : Nacho Dip - perfect for brunch gatherings
14. Storage & Reheating Tips: Room Temperature: Store in an airtight container up to 1 day-best eaten fresh.
15. Fridge: Refrigerate up to 2 days; reheat in a 350°F oven for 5-7 minutes.
16. Freezing: Freeze unglazed danishes in a single layer, then transfer to a freezer bag for up to 2 weeks. Thaw and glaze before serving.
17. More Recipes You'll Love: Instant Pot Lasagna - for a hearty evening meal
18. Dorito : Casserole - fun side for brunch or dinner
19. Final Thoughts: These Pumpkin Danishes are bakery-level in both taste and look-but they're surprisingly easy to make. With flaky pastry, luscious fillings, and autumn spices, they elevate any breakfast or dessert table. Tried them? Drop a comment and share your swirl masterpieces!

## TIPS FOR SUCCESS

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Swirls: Don't over-swirl; keep a beautiful marbled look.

Baking: Only bake one tray at a time or rotate halfway to ensure even baking.

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

Original recipe: <https://chefmaniac.com/pumpkin-danishes-flaky-creamy-perfect-for-fall/>