

Raspberry Cream Cheese Bites: A Sweet and Creamy Delight

sweet, creamy, and bite-sized desserts



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 1 sheet puff pastry, thawed
- 4 ounces cream cheese, softened
- ... cup powdered sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- ... cup raspberry preserves or fresh raspberries
- 1 egg (for egg wash)
- 1 tablespoon milk (for egg wash)
- 1 tablespoon granulated sugar (for sprinkling, optional)

How to Make Raspberry Cream Cheese Bites:

1. Preheat the Oven:

Preheat your oven to 375°F (190°C).

Line a baking sheet with parchment paper.

2. Prepare the Cream Cheese Filling:

In a small bowl, mix the cream cheese, powdered sugar, and vanilla extract until smooth.

3. Cut the Puff Pastry:

Roll out the thawed puff pastry sheet on a lightly floured surface.

Cut into 12-16 small squares or circles (about 2 inches each).

4. Assemble the Bites:

Place a small spoonful of cream cheese mixture in the center of each pastry square.

Top with a small dollop of raspberry preserves or a fresh raspberry.

Fold the pastry edges slightly over the filling or leave them open for a "tart" style.

5. Brush with Egg Wash & Sprinkle Sugar:

In a small bowl, whisk together the egg and milk.

Brush the tops of the pastry lightly with the egg wash.

Sprinkle with a little granulated sugar for extra crunch (optional).

6. Bake Until Golden:

Bake for 12-15 minutes, or until the puff pastry is golden brown and flaky.

7. Cool and Serve:

Let them cool for a few minutes before serving.

Dust with extra powdered sugar for a beautiful finish.

My Best Tips for Perfect Raspberry Cream Cheese Bites:

Use store-bought puff pastry - It saves time and still tastes amazing.

Make sure the cream cheese is softened - This ensures a smooth, creamy filling.

For extra flavor - Add a touch of lemon zest to the cream cheese mixture.

Want a chocolate twist? - Drizzle melted chocolate over the baked bites!

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- 12.** Bake Until Golden: Bake for 12-15 minutes, or until the puff pastry is golden brown and flaky.
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- 14.** Dust with extra powdered sugar for a beautiful finish.
- 15.** My Best Tips for Perfect Raspberry Cream Cheese Bites: Use store-bought puff pastry - It saves time and still tastes amazing.

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19. What to Serve with Raspberry Cream Cheese Bites: These bites pair beautifully with:
20. A cup of coffee or tea - A perfect morning or afternoon treat.
21. Vanilla ice cream - Adds an indulgent touch.
22. A glass of champagne or sparkling wine - Great for celebrations.
23. Fresh fruit salad - A light and refreshing side.
24. FAQs: Can I make these ahead of time?Yes! Store in an airtight container for up to 2 days. Reheat in the oven for a few minutes to crisp them up.
25. Can I use other fruit preserves?Absolutely! Try strawberry, blueberry, or apricot preserves for a delicious variation.

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

Original recipe: <https://chefmaniac.com/raspberry-cream-cheese-bites-a-sweet-and-creamy-delight/>