

## Irresistible Cream and Berry-Filled Pastry Balls: Your New Favorite Dessert

Irresistible Cream and Berry-Filled Pastry Balls



**OVEN**  
**375°F**

**TIME**  
**12-18 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 (8 ounce) package cream cheese, softened
- 1/4 cup powdered sugar, sifted, plus more for dusting
- 1 teaspoon vanilla extract
- 1 (8 ounce) can refrigerated crescent roll dough (or seamless dough sheet)
- 1/2 cup fresh mixed berries (raspberries, blueberries, or chopped strawberries)
- 1 large egg, beaten (for egg wash)

### DIRECTIONS

1. Let's get these irresistible pastry balls baked!
2. Preheat : Oven & Prepare Pan: Preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper.
3. Prepare : Cream Cheese Filling: In a medium mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy. Add the sifted powdered sugar and vanilla extract; beat until fully combined and fluffy. Scrape down the sides of the bowl as needed.
4. Prepare : Dough: Unroll the crescent roll dough onto your prepared baking sheet. If using perforated crescent roll dough, gently pinch together all the seams to form a single solid rectangle (about 8x12 inches). If using a seamless dough sheet, you're ready to go!
5. Cut : Dough: Cut the dough into 8 equal squares (if using a standard 8-count crescent roll can, you'll simply separate the triangles and pinch seams to form squares).
6. Fill : Pastry Squares: Place about 1-2 tablespoons of the cream cheese filling in the center of each dough square. Top the cream cheese filling with a small spoonful (about 1 teaspoon) of the fresh mixed berries.
7. Form : Balls: Carefully bring all four corners of each dough square up over the filling, pinching them together firmly at the top to seal the filling inside and form a ball. Ensure all seams are completely sealed to prevent the filling from leaking out during baking. Gently pinch and smooth the dough around the filling.

8. **Egg Wash:** Place the formed pastry balls seam-side down on the baking sheet. Brush the tops and sides of each pastry ball lightly with the beaten egg wash.
9. **Bake:** Bake for 12-18 minutes, or until the pastry balls are golden brown and puffed.
10. **Cool & Serve:** Remove from the oven and let cool on the baking sheet for 5 minutes before carefully transferring them to a wire rack to cool slightly. Serve warm or at room temperature, dusted with extra powdered sugar if desired.

## SWAPS & NOTES

**Cream Cheese:** Using full-fat brick-style cream cheese is essential for the best firm texture and rich flavor in the filling.

Make sure it's completely softened to room temperature for a smooth, lump-free result.

**Powdered Sugar:** Sifting the powdered sugar is crucial to avoid lumps in your cream cheese mixture.

Adjust the amount slightly to your preferred sweetness.

## TIPS FOR SUCCESS

**Softened Cream Cheese:** This is crucial for a smooth, lump-free filling.

**Seal Dough Tightly:** Take the time to really pinch and seal all the seams to prevent the filling from oozing out during baking.

**Don't Overfill:** A modest amount of filling (1-2 tablespoons) ensures the dough can seal properly.

**Fresh Berries:** Use fresh berries for the best flavor and to avoid excess moisture.

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

Original recipe: <https://chefmaniac.com/irresistible-cream-and-berry-filled-pastry-balls-your-new-favorite-dessert/>