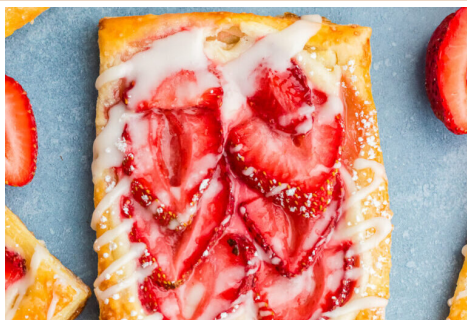


## Easy Strawberry Cream Cheese Danish: A Simple Breakfast Pastry

Strawberry Cream Cheese Danish



**OVEN**  
**400°F**

**TIME**  
**15-20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Danish:

- 1 sheet frozen puff pastry, thawed
- 1 large egg, beaten (for egg wash)
- 1 tablespoon granulated sugar

For the Cream Cheese Filling:

- 4 ounces cream cheese, softened
- 1/4 cup powdered sugar
- 1/2 teaspoon vanilla extract

For the Topping:

- 1 cup fresh strawberries, sliced
- 1 tablespoon apricot jam (or strawberry jam), for glazing

Swaps and Notes:

**Puff Pastry:** Store-bought frozen puff pastry is the key to this recipe's ease. Be sure to let it thaw in the refrigerator for a few hours before you begin.

**Cream Cheese:** Make sure your cream cheese is at room temperature. This is crucial for getting a smooth, lump-free filling.

**Strawberries:** Fresh strawberries are a must here for their vibrant color and flavor. You can use other berries too, like raspberries or blueberries.

**Glaze:** The apricot jam glaze adds a beautiful shine and a touch of sweetness to the Danish. You can also use strawberry jam or a simple powdered sugar glaze.

### Step-by-Step Instructions:

**Prep the Oven and Pastry:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper. Unfold the thawed puff pastry sheet and place it on the parchment paper. Cut the sheet into 4 equal squares.

**Make the Cream Cheese Filling:** In a small bowl, beat the softened cream cheese, powdered sugar, and vanilla extract with a hand mixer until it is smooth and creamy. Set aside.

**Form the Danish:** Using a small knife, score a border about 1/2-inch from the edge of each puff pastry square, being careful not to cut all the way through. This creates the beautiful flaky border.

**Add the Filling:** Spoon a generous amount of the cream cheese filling into the center of each square, staying inside the scored border. Arrange the sliced strawberries over the cream cheese filling.

**Egg Wash and Bake:** Brush the outer edges of the puff pastry with the beaten egg wash. Sprinkle the granulated sugar over the egg wash. Bake for 15-20 minutes, or until the pastry is golden brown and puffed up.

**Glaze and Serve:** While the Danish is baking, warm the apricot jam in a small saucepan over low heat until it is runny. Once the Danish comes out of the oven, brush the warm jam over the strawberries and filling. Let them cool for a few minutes before serving.

### Tips for Success:

**Use Cold Puff Pastry:** Puff pastry bakes best when it's cold. Work quickly to shape and fill the Danish so you can get them in the oven before the butter gets too soft.

**Don't Cut Through the Border:** The scored border is what creates that beautiful, puffy, flaky edge. Be careful to only score the surface.

**Egg Wash is Key:** The egg wash is what gives the Danish its beautiful golden-brown color and a lovely sheen.

**Serve Immediately:** These pastries are best served warm and fresh from the oven.

### Serving Suggestions and Pairings:

**Nutritional Information (per serving, approximate):**

Calories: 350 kcal

Carbohydrates: 35g

Protein: 5g

Fat: 20g

Saturated Fat: 10g

## DIRECTIONS

1. **Prep the : Oven and Pastry:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper. Unfold the thawed puff pastry sheet and place it on the parchment paper. Cut the sheet into 4 equal squares.
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9. Egg : Wash is Key: The egg wash is what gives the Danish its beautiful golden-brown color and a lovely sheen.
10. Serve : Immediately: These pastries are best served warm and fresh from the oven.
11. Serving Suggestions and Pairings: These Strawberry Cream Cheese Danish are a perfect breakfast or brunch treat. You can serve them with a fresh cup of coffee or a glass of milk. For a full breakfast spread, you could serve them alongside a fruit platter or a big family banana pudding.
12. Nutritional Information (per serving, approximate):  
Calories: 350 kcal
13. Carbohydrates: 35g
14. Protein: 5g
15. Fat: 20g
16. Saturated : Fat: 10g
17. Cholesterol: 50mg
18. Sodium: 250mg
19. Fiber: 1g
20. Sugar: 20g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: These Danish are best enjoyed fresh. If you have any leftovers, you can store them in an airtight container at room temperature for up to 1 day. To reheat, you can pop them in a toaster oven for a few minutes to crisp up the pastry.
23. More Recipes You'll Love: If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:
24. This : Chocolate Chip Banana Bread is my favorite way to use up overripe bananas
25. These : Easy Pumpkin Spice Muffins are my favorite fall treat to bake on repeat

## SWAPS & NOTES

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Cream Cheese: Make sure your cream cheese is at room temperature. This is crucial for getting a smooth, lump-free filling.

### TIPS FOR SUCCESS

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Original recipe: <https://chefmaniac.com/easy-strawberry-cream-cheese-danish-a-simple-breakfast-pastry/>