

Homemade Keto Cream Cheese Danish That Feels Indulgent but Fits Your Goals

Keto Cream Cheese Danish That Tastes Like a Bakery Treat Without the Carbs



OVEN
375°F

TIME
15 min

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INGREDIENTS

2 cups shredded mozzarella cheese
2 ounces cream cheese, softened
1 cup almond flour
1 egg
1 teaspoon baking powder
1 teaspoon vanilla extract
For the cream cheese filling:
4 ounces cream cheese, softened
1 egg yolk
2 to 3 tablespoons keto-friendly sweetener
1/2 teaspoon vanilla extract
Optional finishing touches:
Sugar-free glaze
Fresh berries in small amounts
A dusting of keto powdered sweetener

DIRECTIONS

- 1.** Step 1: Preheat the oven: Preheat your oven to 375°F. Line a baking sheet or small baking pan with parchment paper.
- 2.** Step 2: Make the dough: In a microwave-safe bowl, combine the mozzarella and softened cream cheese. Heat in short intervals, stirring until melted and smooth. Stir in the almond flour, egg, baking powder, and vanilla extract until a dough forms.
- 3.** Step 3: Mix the filling: In a separate bowl, beat together the cream cheese, egg yolk, keto sweetener, and vanilla until smooth and creamy.
- 4.** Step 4: Shape the Danish: Transfer the dough onto the prepared baking surface. Shape it into one large oval or rectangle, or divide it into smaller individual portions. Create a shallow well in the center for the filling.
- 5.** Step 5: Add the cream cheese mixture: Spoon the filling into the center of the dough, spreading it gently while leaving a border around the edges.
- 6.** Step 6: Bake: Bake for 20 to 25 minutes, or until the dough is golden and set and the filling looks lightly puffed.
- 7.** Step 7: Cool and finish: Let the Danish cool slightly before adding any optional glaze or dusting of sweetener. Serve warm or chilled.

SWAPS & NOTES

A few small adjustments can help you tailor this recipe to your taste.

Mozzarella: Low-moisture shredded mozzarella works best for the dough and keeps the flavor neutral.

Almond flour: Fine blanched almond flour creates the best texture.

Sweetener: Use your favorite keto-friendly granulated sweetener for the filling and glaze.

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

Original recipe: <https://chefmaniac.com/homemade-keto-cream-cheese-danish-that-feels-indulgent-but-fits-your-goals/>