

Treasure Barrel

Strawberry Cream Cheese Heart Danishes

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Pastry & Filling

- [ ] 1 package frozen puff pastry sheets (about 2 sheets)
- [ ] 8 oz cream cheese, softened
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh strawberries, hulled and sliced
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp lemon juice
- [ ] 1 egg, beaten (for egg wash)
- [ ] 1 tbsp milk (optional, for egg wash)

Instructions

1. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a bowl, blend cream cheese, powdered sugar, and vanilla until smooth. Gently fold in the sliced strawberries, sugar, and lemon juice. Set aside.
3. Roll out each puff pastry sheet on a lightly floured surface. Use a heart-shaped cutter (or cut a circle then a triangle to form a heart). Place a teaspoon of filling in the center of each shape.
4. Fold the pastry over the filling to create a heart silhouette, pressing edges lightly with a fork. Brush tops with beaten egg mixed with milk.
5. Bake for 12-15 minutes, until puffed and golden. Let cool briefly, then serve warm. Pair with a scoop of ice cream if you like.

Nutrition per serving

210 kcal	3 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pastry sticks, lightly dust the surface with flour between rolls.
- For extra sparkle, sprinkle a pinch of coarse sugar before baking.
- These danishes are best enjoyed warm, when the cheese is still melt-in-your-mouth soft.