



# Noreen's Kitchen

## Easy Cheese Danish

### Ingredients

1 box (two sheets) frozen puff pastry	1 egg
1 8 ounce brick cream cheese, softened	1 teaspoon vanilla
1/2 cup powdered sugar	1/2 cup pineapple or other jam

### Step by Step Instructions

Allow puff pastry to thaw on counter for 45 minutes before using.

Preheat oven to 400 degrees.

Unfold pastry on a floured board and cut into 12 squares per sheet.

Place pastry squares on a baking sheet lined with parchment paper.

Beat cream cheese with mixer until light and fluffy.

Add egg, powdered sugar and vanilla to cream cheese and beat until well combined.

Place up to 2 tablespoons of the cheese mixture onto the center of each pastry square.

Add a tablespoon of jam on top of the cheese mixture if desired.

Fold opposite corners of pastry together in the middle to form a diamond.

Wet the joined corners with a bit of water and pinch to secure.

Bake for 15 to 20 minutes until pastry is puffed and golden and filling has set.

Allow to cool for 15 minutes before serving.

You can dust with powdered sugar or drizzle with a simple icing glaze if desired.

**Enjoy!**