

Quick Cheese Danish

Servings: 16

Ingredients

- 1 package Cream Cheese, Room Temperature
- 2 Eggs
- ¼ cup Sugar, Divided
- ½ teaspoon Lemon Peel
- 1 package Frozen Puff Pastry Strips
- ½ cup Cherry Preserves, Optional

Method

In medium size bowl, beat cream cheese with 1 egg, ¼ cup sugar and lemon peel until fluffy light; set aside.

Preheat oven to 400°F.

Let the pastry warm up at room temp. following pkg directions. Unfold one pastry strip and cut in 8 equal squares. Repeat with second strip.

Place equal amounts of cheese filling in center of each square (about 2 tsp). Bring 2 opposite corners together over filling; pinch to seal.

In a small cup, beat remaining egg slightly. Brush over pastry; sprinkle with 2 tbsp sugar. Place on ungreased baking sheet.

Bake 10 minutes or until pastry is golden. Cool on wire rack. If desired, top centers of Danish with dollop cherry preserves.