Apple Butter Cheese Danishes



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Recipe by: Laura Vitale

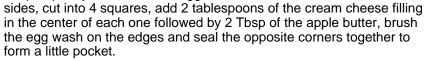
Serves 8

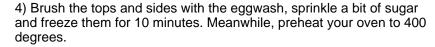
Prep Time: 20 minutes Cook Time: 25 minutes

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- __2 Sheets of Frozen Puff Pastry, thawed __8 oz of Cream Cheese, softened to room temperature
- __2 Egg yolks
- __6 Tbsp of Sugar
- __1/4 tap of Salt
- __2 tsp of Vanilla Extract
- __1 cup of Apple Butter
- __1 Egg beaten with a tablespoon of water or
- milk
- __1 Tbsp of Granulated Sugar

- 1) Line a baking sheet with parchment paper and set aside. In a small bowl, make the eggwash by beating together the egg with a bit of milk or water and set that aside as well.
- 2) In a bowl, cream together the cream cheese, sugar, vanilla, salt and egg yolks until creamy and well combined, set aside.
- 3) On a very lightly floured surface, roll out the puff pastry so it's an inch bigger on all





5) Bake for about 20 to 25 minutes or until deeply golden and puffed, sprinkle with some powdered sugar and enjoy!

