

SWEET CREAM APRICOT DANISH

INGREDIENTS

8 ounces cream cheese, at room temperature
1/3 cup sugar
2 extra-large egg yolks, at room temperature
2 tablespoons mascarpone (can be substituted with sour cream)
1 teaspoon vanilla extract
1/4 teaspoon kosher salt
1 tablespoon grated lemon zest (2 lemons)
8 tablespoons apricot preserves (any flavor will actually do)
2 sheets (1 box) frozen puff pastry, defrosted
1 egg plus 1 tablespoon water, lightly beaten, for egg wash
Coarse sugar, for sprinkling

DIRECTIONS

Preheat the oven to 375F. Prepare 2 cookie sheets with silpat or parchment.

Place the cream cheese and sugar in the bowl of a stand mixer fitted with a paddle attachment and cream them together on low speed until smooth. With the mixer still on low, add the egg yolks, mascarpone, vanilla, salt, and lemon zest and mix until just combined.

Unfold 1 sheet of puff pastry onto a lightly floured board and roll it slightly with a floured rolling pin until it's a 10 by 10-inch square. Place approximately 2 tablespoons cream cheese mixture in the center of each pastry square.

Make an indentation on the top of each dollop of cream cheese with the tablespoon measure. Place 1 tablespoon of apricot preserves in each indentation. Draw corners of the pastry up towards the center of the danish and pinch together. Press each pastry down lightly. Repeat with the second sheet of puff pastry and refrigerate the filled danish for 15 minutes.

Brush each danish with a bit of egg wash and sprinkle with coarse sugar. Bake for 20-25 minutes, until pastry is a light golden brown. Puff pastry may spread slightly and the danish may "open" as the pastry bakes.