



Easy Jam & Cream Cheese Danishes

with Raspberry, Apricot & Lemon Curd



40-50min



2 Servings

Mornings just got tastier thanks to these deceptively simple cheese and fruit-filled pastries. We spoon a sweet cream cheese filling onto ready-to-bake crescent dough and then top them off with a trio of fruit fillings: raspberry, apricot, or homemade lemon curd (which can easily be made in advance). A final glaze gives these Danishes a professional bakery look, but the taste is pure home. (2p-plan makes 6; 4p-plan makes 12)

What we send

- 4 (1 oz) cream cheese ⁷
- 1 lemon
- 5 oz confectioners' sugar
- 8 oz crescent dough ^{1,6}
- 2 (½ oz) raspberry jam
- 2 (½ oz) apricot preserves
- 1 oz sour cream ⁷

What you need

- 2 large eggs ³
- 4 Tbsp unsalted butter ⁷
- kosher salt
- vanilla extract
- milk (if necessary) ⁷

Tools

- microwave
- microplane or grater
- fine-mesh sieve
- rimmed baking sheet
- parchment paper

Cooking tip

Make the lemon curd in advance. Press plastic wrap directly against the surface of the curd and refrigerate up to three days.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 390kcal, Fat 21g, Carbs 45g, Protein 6g



1. Mix curd

Preheat oven to 375°F with a rack in the center. Let **cream cheese** soften at room temperature. Separate **2 large eggs** (reserve egg whites for step 3). Microwave **4 tablespoons butter** in a small bowl until melted. Finely grate **all of the lemon zest** into the bowl; add **¼ cup confectioners' sugar, 2 tablespoons lemon juice, egg yolks, and a pinch of salt**.



4. Fill dough

Divide **cream cheese filling** among centers of **dough**, spreading to edges. Top 2 rounds with **raspberry jam** (1 packet each), 2 rounds with **apricot jam** (1 packet each), and 2 rounds with **lemon curd** (1 tablespoon each).



2. Cook curd & mix filling

Microwave **lemon mixture** in 30-second bursts, whisking in between, until thick enough to coat the back of a spoon, 1-3 minutes. Immediately pass through a fine-mesh sieve into a small bowl; cover with plastic wrap and refrigerate until needed.

In a small bowl, whisk together **softened cream cheese, ¼ cup confectioners' sugar, ½ teaspoon vanilla, and a pinch of salt** until smooth.



5. Bake

Bake **Danishes** on center oven rack until golden brown, rotating baking sheet halfway through, 15-20 minutes total. Transfer to a wire rack and let cool to room temperature.



3. Prep dough

Line a rimmed baking sheet with parchment paper. Remove **crescent roll dough** from can but do not unroll. Slice crosswise into 6 pieces; arrange on baking sheet, cut sides down. Press into 4-inch circles. Use a spoon to press a slight indentation in the centers. Brush edges with **reserved egg whites**.



6. Glaze & serve

In a small bowl, whisk together **sour cream, ½ cup confectioners' sugar, and ¼ teaspoon vanilla** until a smooth glaze has formed, adding **milk** to loosen, 1 teaspoon at a time, if necessary. Drizzle **Danishes** with **glaze**. Serve and enjoy!