



## 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 <sup>7</sup>
- 1 lemon
- 5 oz confectioners' sugar
- 8 oz crescent dough <sup>1,6</sup>
- 2 (½ oz) raspberry jam
- 2 (½ oz) apricot preserves
- 1 oz sour cream <sup>7</sup>

## What you need

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

## 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!