

Mini Cherry Cheese Danishes

Danish cherry cheese, oh my god! These are easy and delicious !!! If you like cherry and Danish cheese, you must try this! Within 20 minutes, you'll enjoy a warm Dane with some coffee / tea! The filling is great and loved by everyone who eats it. They also get together so quickly that you can hit them off any lazy Sunday morning!

Cherry Danish with cream cheese and almonds is a light and fun breakfast you didn't realize you needed. This recipe is easy to prepare but will look beautiful enough to make you feel like a pastry chef.

If you have time, try this recipe with homemade Danish dough from scratch!

This recipe was originally published on June 28, 2016, and we've modified it a bit since then.

If you run out of ideas on what to make with cherry abundance this year, try this Danish Cherry Blossom with Cream Cheese and Almonds! Puff pastry is bought at store so it's a very fast dessert. It's small size makes it a perfect party dessert too.

* Ingredients:

° 2 pkg chilled croissant dough, divided

- 2 cups of Philadelphia Cheese

- 1-1 / 2 cup Philadelphia cream cheese divided

- 1 egg white

- 1 c. Vanilla

- 1 box of cherry pie filling

- 1 to 2 tsp. From skimmed milk

* Preparation:

Step 1

Preheat the oven to 350 degrees Fahrenheit, roll out the dough from one package and place it in a 13 "x 9" greased skillet. Press firmly to cover the bottom of the tray, while sealing the edges tightly.

The second step

Cream the whipped cheese, 3/4 cup fine sugar, egg white and vanilla with an electric mixer on medium speed until mixture is homogeneous. Spread over the crust, then cover with the pie filling. Spread the remaining crescent paste on a large sheet

of waxed paper. Pressure dough with fingers to shape a 13 " x 9 " rectangle, sealing edges well. Flip it on pie filling. bring rid of wax paper.

Step 3

Bake for 30 to 35 minutes, or until the dough is golden in color. Permit it cooled down about at least 21 min . not a bit adding milk to rest of the sugar and whisking until mixture thick. Sprinkle over the still hot Dane. Cutting to 24 rectangles, to serving . Stored leftovers in fridge .

Enjoy !