



Long Livo

Strawberry Cream Cheese Heart Danishes

20 min

Prep time

8

Servings

15 min

Cook time

Medium

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Pastry Dough

- ☐ 2 ½ cups all-purpose flour
- ☐ 1 cup unsalted butter, cold and cubed
- ☐ ¼ cup ice-cold water
- ☐ 2 tbsp granulated sugar
- ☐ ½ tsp salt

Filling

- ☐ 8 oz cream cheese, softened

- ☐ ¼ cup powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ 1 cup fresh strawberries, hulled and sliced
- ☐ 2 tbsp sugar (for jam)
- ☐ 1 tsp lemon juice

Egg Wash

- ☐ 1 egg, beaten
- ☐ 1 tsp water

Instructions

- 1** In a bowl combine flour, sugar, and salt; add cold butter and rub together until the mixture resembles coarse crumbs.
- 2** Gradually drizzle ice water, mixing just until the dough comes together. Form into a disk, wrap, and chill for 30 minutes.
- 3** While the dough rests, cook the strawberries with sugar and lemon juice over medium heat until they form a thick jam; let cool.
- 4** Beat cream cheese, powdered sugar, and vanilla until smooth; fold in the cooled strawberry jam gently.
- 5** Roll the chilled dough on a lightly floured surface to ¼-inch thickness; cut out heart shapes, place a spoonful of filling in the center, fold edges slightly, brush with egg wash, and bake at 375°F for 12-15 minutes until golden.

Nutrition per serving

260 kcal

Calories

4 g

Protein

28 g

Carbs

14 g

Fat

Tips & notes

- If the dough cracks, let it rest a few more minutes before rolling.
- Do not over-bake; the pastries should stay tender inside.
- Feel free to dust with powdered sugar after cooling for extra sparkle.