

CRANBERRY CREAM CHEESE DANISH

INGREDIENTS

For the Cranberry Sauce

6 oz (1/2 bag) fresh or frozen cranberries
3/4 cup sugar
1/2 cup orange juice
3/4 teaspoon pumpkin spice

For the Danish

1 Sheet Puff Pastry, thawed
6 oz cream cheese (1/2 package), softened
Cranberry Sauce
1 Egg, beaten
Sugar
Almonds, sliced/slivered

INSTRUCTIONS

First make your cranberry sauce as it must cool completely (can be made ahead). Combine cranberries, sugar, orange juice and spice in a small sauce pan. Bring to a boil, then reduce to a simmer. Simmer for 12-15 minutes until cranberries burst and sauce thickens somewhat. Remove to a small bowl and let cool. The cranberry sauce will thicken as it cools.

Preheat oven to 400F. Line a baking sheet with silpat or parchment paper.

Unfold thawed Puff Pastry Sheet. Cut lengthwise into 3 strips, then turn and cut those into thirds again until you have 9 squares. Place puff pastry squares on the prepared baking sheet. Using a knife, lightly cut an outline around each square leaving a 1/2 inch border (do not cut all the way through). Brush the border of each square with beaten egg. Spread softened cream cheese on each square then top with the cranberry sauce. Lightly sprinkle all over with sugar. Top with some sliced almonds.

Bake at 400F for 12-15 minutes or until golden brown on edges. Cool and serve.