

Helergon Kitchen

Strawberry Cream Cheese Heart Danishes

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Pastry

- [ ] 1 package frozen puff pastry sheets (about 2 sheets), thawed
- [ ] 1 egg, beaten (for egg wash)
- [ ] 1 tbsp melted butter (optional for brushing)
- [ ] 1 tsp coarse sugar (for topping)

Strawberry Cream Filling

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] ¼ cup granulated sugar
- [ ] 1 tbsp lemon juice
- [ ] ½ cup cream cheese, softened
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Optional Garnish

- [ ] Powdered sugar for dusting
- [ ] Fresh mint leaf

Instructions

1. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a saucepan over medium heat, combine strawberries, sugar, and lemon juice. Cook, stirring gently, until the berries soften and the mixture thickens, about 5-7 minutes. Let cool slightly.
3. Whisk the softened cream cheese with vanilla and a pinch of salt until smooth. Fold the warm strawberry compote into the cheese mixture, keeping it airy.
4. Roll out puff pastry sheets on a lightly floured surface to about ¼-inch thickness. Cut into 4-inch squares.
5. Place a spoonful of the strawberry-cream filling in the center of each square. Bring opposite corners together and pinch to form a heart shape. Press gently to seal.
6. Brush each heart with beaten egg, sprinkle with coarse sugar, and place on the prepared baking sheet.
7. Bake for 12-15 minutes, until the pastry is golden and puffed. Cool on a wire rack for a few minutes.
8. Dust with powdered sugar, garnish with a mint leaf if desired, and serve warm.

Nutrition per serving

240 kcal	4 g	24 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- The pastry should stay cool; work quickly to prevent it from becoming gummy.
- If the filling seems too runny, add a teaspoon of cornstarch while cooking the strawberries.
- For extra sparkle, drizzle a thin glaze of warmed apricot jam just before serving.