

CopyCat Starbucks Cheese Danish

Ingredients

1 package of frozen puff pastry sheets, thawed
1 package (8 oz) of cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
1 teaspoon lemon juice
1 teaspoon lemon zest

Directions

Preheat the oven to 400 and line a cookie sheet with a silicone baking sheet.

Unfold the puff pastry and slice it into small rectangles. Cut along the folds and then in half to create 12 rectangles.

Place in the oven for 10 minutes.

While the pastries are cooking, whip together the cream cheese, sugar, vanilla extract, lemon juice and zest.

Remove the pastries from the stove and use a spoon to press an oval into the center.

Spoon a tablespoon into the oval and place back in the oven for 10 more minutes.

Allow to cook until the edges of the pastry are golden brown.

Remove, allow to cool and enjoy!