

CopyCat Starbucks Red Berry Cheese Danish

Ingredients

1 sheet puff pastry, thawed
Flour, for rolling
4 ounces cream cheese, softened
1/4 to 1/3 cup red berry preserves

Directions

Preheat oven to 400°F and line a baking sheet with parchment paper or grease muffin tin.

Dust countertop and rolling pin with flour and roll out puff pastry gently. You can skip this step if you prefer.

Cut pastry dough into equal squares – one sheet should make 9. Transfer squares to the parchment paper, or press gently into muffin tin wells.

Using a round biscuit or cookie cutter, press into the center of each square but NOT all the way through. This is creating a spot to put your filling, and allow the pastry to rise better. (Skip this step if you are using a muffin tin.)

Spread 2 teaspoons of cream cheese onto each square, using the back of a spoon or an offset spatula to spread it to the edges of the circle. If using a muffin tin, just spread as evenly as you can in the pastry.

Top the cream cheese with a dollop of preserves.

Bake for about 20 minutes, until puffed and golden. Serve immediately.

Leftovers can be stored for up to 2 days and reheated in a toaster oven or microwave.