

CopyCat Starbucks Sugar Plum Cheese Danish

Ingredients

1 sheet puff pastry, thawed
Flour, for rolling
4 ounces cream cheese, softened
1 to 2 tablespoons powdered sugar
1/4 cup plum jam
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cloves

Directions

Preheat oven to 400°F.

Dust countertop and rolling pin lightly with flour and roll out puff pastry gently just so it is slightly extended. You can skip this step if you prefer.

Cut pastry dough into equal squares – one sheet should make 9. Transfer squares to a muffin tin and press gently into wells, leaving the corners out.

Mix together cream cheese and powdered sugar. Divide evenly among puff pastry squares, spreading slightly with a spoon.

Mix together jam, cinnamon, nutmeg, and cloves, and top each pastry square with a dollop. (You may have extra remaining.)

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.