

Zucchini Bread Recipes

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 (2 sheets), thawed
- [ ] 1 egg, beaten (for egg wash)
- [ ] 1 tbsp granulated sugar (for topping)

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon
- [ ] 1 cup fresh strawberries, hulled and sliced
- [ ] 1 tbsp strawberry jam (optional, for extra glaze)

Instructions

1. Roll each puff pastry sheet on a lightly floured surface to smooth any creases; cut into 4-inch squares.



2. In a bowl, blend cream cheese, powdered sugar, vanilla, and lemon zest until smooth; gently fold in strawberry slices.



3. Place a heaping teaspoon of filling in the center of each square, then bring opposite corners together to form a heart, pressing edges with a fork to seal.



4. Brush each heart with beaten egg, sprinkle with a pinch of sugar, and bake on a parchment-lined sheet at 400°F for 12-15 minutes, until golden brown.



5 If desired, lightly brush warm danishes with strawberry jam for a glossy finish; let cool briefly before serving.



Nutrition per serving

210 kcal	4 g	18 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the filling chilled while you shape the pastries; warm filling can melt the butter layers.
- If the pastry starts to brown too quickly, tent with foil halfway through baking.
- A dusting of powdered sugar adds a soft visual finish without extra sweetness.