

Choco Fever Dream

Strawberry Cream Cheese Heart Danishes

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

Ingredients

Pastry Dough

- ▢ 2 ½ cups all-purpose flour
- ▢ 1 cup unsalted butter, cold and cubed
- ▢ ¼ cup ice-cold water
- ▢ 2 tbsp granulated sugar
- ▢ ½ tsp salt

Filling

- ▢ 8 oz cream cheese, softened
- ▢ ¼ cup powdered sugar
- ▢ 1 tsp vanilla extract
- ▢ 1 cup fresh strawberries, hulled and sliced
- ▢ 2 tbsp sugar (for jam)
- ▢ 1 tsp lemon juice

Egg Wash

- ▢ 1 egg, beaten
- ▢ 1 tsp water

Instructions

1. In a bowl combine flour, sugar, and salt; add cold butter and rub together until the mixture resembles coarse crumbs.
2. Gradually drizzle ice water, mixing just until the dough comes together. Form into a disk, wrap, and chill for 30 minutes.
3. While the dough rests, cook the strawberries with sugar and lemon juice over medium heat until they form a thick jam; let cool.
4. Beat cream cheese, powdered sugar, and vanilla until smooth; fold in the cooled strawberry jam gently.
5. Roll the chilled dough on a lightly floured surface to ¼-inch thickness; cut out heart shapes, place a spoonful of filling in the center, fold edges slightly, brush with egg wash, and bake at 375°F for 12-15 minutes until golden.

Nutrition per serving

260 kcal	4 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough cracks, let it rest a few more minutes before rolling.
- Do not over-bake; the pastries should stay tender inside.
- Feel free to dust with powdered sugar after cooling for extra sparkle.