

Peaches-and-Cream Cheesecake Roses

Recipe By Chanie Apfelbaum



family table

Mishpacha

Cooking and Prep: 
1.5 h

Serves:  12

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

I can't take credit for all the beautiful apple puff pastry roses that have gone viral over the web, but I couldn't resist coming up with a Shavuot-worthy version, complete with cream cheese and peaches, a seasonal favorite. These showstopping pastries are sure to be a hit at your Yom Tov table!

Ingredients (7)

Main ingredients

- 8 ounces (225 grams) whipped cream cheese, room temperature
- 1/3 cup confectioners' sugar
- 1 teaspoon vanilla bean paste or [Gefen Vanilla Extract](#)
- 1 (17.3-oz./490-g.) package [Gefen Puff Pastry Sheets](#), thawed
- 4 large ripe peaches

2 tablespoons butter, melted

1 tablespoon cinnamon-sugar

Start Cooking

Prepare the Roses

1. In a bowl, combine the cream cheese, confectioners' sugar, and vanilla bean paste and set aside.
2. Preheat oven to 375°F (190°C).
3. Working with one puff pastry sheet at a time, roll the puff pastry out to about 10x12 inches (25x30 cm) and cut into 6 equal strips.
4. Cut the peaches in half and remove the pit. Slice each half into very thin half-circles.
5. Working with one strip of puff pastry at a time, spread a spoonful of cream cheese mixture over the puff pastry and layer the peach slices so that they overlap along the top half of each puff pastry strip (the peels should stick out above the pastry). Fold the bottom half of the pastry over the peaches and carefully roll into a spiral.
6. Place the roses in a greased muffin tin and brush with melted butter. Sprinkle with cinnamon-sugar and bake until the pastry is puffed and golden, about 40 minutes.