

Mini White Chocolate Cheese Danishes

Recipe By Rivky Kleiman



Cooking and Prep:  50
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Serves:  18

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

These white chocolate cheese Danishes have a very elegant look, yet they are so easy to make.

Ingredients (7)

Main ingredients

- 2 8-ounce (225 grams) containers cream cheese (not whipped)
- 1/2 cup confectioners' sugar plus more for sprinkling
- 1 cup sugar
- 1 egg

- 1/2 teaspoon **Gefen Vanilla Extract**
 - 1 bar **Elite White Chocolate** (melted on a double broiler)
 - 1 package **Gefen Mini Puff Pastry Squares** or other mini flaky pastry squares, softened
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Start Cooking

Prepare Danishes

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Mix cream cheese on low speed.
3. Add sugars, egg, and vanilla extract. Drizzle in melted white chocolate and beat until completely incorporated.
4. Place one tablespoon cheese filling in the center of each dough square. Lift all four corners and pinch closed in the center.
5. Grease muffin tins and place mini danishes into tins, and bake for 30 minutes.
6. Remove from oven and allow to cool. Sprinkle with additional confectioners' sugar.

Credits

Photography: Daniel Lailah

Styling: Amit Farber