THE J.M. SMUCKER Co

Apricot Danish

This apricot Danish is a delightful pastry made with cream cheese and your choice of Smucker's® apricot fruit spread. Serve it for breakfast or brunch, or as an anytime treat.

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	Medium

Ingredients

- 1/4 cup Apricot Preserves
- -OR-
- 1/4 cup Natural Apricot Fruit Spread
- No-stick cooking spray OR tab of butter
- 3 ounces cream cheese, softened
- 5 tablespoons sugar, divided
- 1 tablespoon ground cinnamon
- 2 tablespoons all-purpose flour
- 1 (17.3-ounce) package frozen puff pastry sheets, thawed according to packaging instructions
- 3 tablespoons butter, melted
- 1/4 cup coarsely chopped walnuts
- 3/4 cup powdered sugar
- 2-4 teaspoons milk

Directions

Step 1: Prep oven & baking sheets.

HEAT oven to 400°F. Prepare 2 baking sheets with no-stick cooking spray or butter.

Step 2: Make cream cheese mixture.

STIR cream cheese and 1 tablespoon sugar in a small bowl until blended.

Step 3: Make cinnamon-sugar.

MIX cinnamon and remaining 4 tablespoons sugar in another small bowl.

Step 4: Prep pastry.

SPRINKLE flour on a clean work surface. Unfold 1 pastry sheet on top of the flour. Roll into a 12-inch square. Brush with half the butter. Sprinkle with half the cinnamon-sugar. Cut pastry sheet into 6 equal strips. Repeat with remaining pastry sheet, butter and cinnamon-sugar.

Step 5: Shape pastry.

LIFT 1 pastry strip and twist its ends in opposite directions until completely twisted. Holding one end of strip on baking sheet, loosely coil the dough around that center point to create spiral shape. Tuck outside end of spiral under bottom of pastry, pressing gently to seal. Repeat with remaining pastry strips to shape a total of 12 pastries (6 on each baking sheet).

Step 6: Add fillings.

SPOON 1 teaspoon cream cheese mixture onto the center of each pastry. Top with 1 teaspoon fruit spread and 1 teaspoon walnuts.

Step 7: Bake & cool.

BAKE 15 to 20 minutes or until golden brown. Cool on baking sheet 5 minutes.

Step 8: Make & drizzle glaze.

PLACE powdered sugar in a small bowl. Whisk in milk 1 teaspoon at a time until achieving a nice drizzling consistency. Drizzle over pastries, and serve.

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