

## Danish Pastries

### Ingredients

1 packet of ready made puff pastry  
1 egg  
200g full fat cream cheese  
40g granulated sugar  
Teaspoon of vanilla extract OR tablespoon of lemon juice  
Jam of your choice

Optional: handful of fresh berries

### Notes

- **Don't forget your apron!**
- **You will need a container to take your pastries home in.**
- **Check allergies of consumers before serving.**



### Method

- Preheat oven to 200°C
- Crack the egg into a small jug and whisk with a fork.
- Mix the cream cheese and sugar together. Add half of the beaten egg, and mix well.
- Unroll the pastry or lightly flour the worktop and roll out the pastry to a large square.
- Cut out squares of pastry
- Using the picture instructions fold the pastries and place them on your baking tray
- Add the cream cheese mixture to the pastry in the correct place
- Brush each pastry with the beaten egg (avoiding the jam).
- Bake in the oven for 15 minutes or until golden and puffed.
- Add jam to the top of the cheesecake filling.

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