Easy Cheese Danish



Recipe courtesy of Ina Garten

Show: Barefoot Contessa: Cook Like a Pro Episode: The Magic Factor



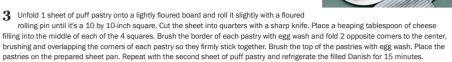
Level: Easy Total: 45 min Prep: 10 min Inactive: 15 min Cook: 20 min Yield: 8 Danish

Ingredients:

- 8 ounces cream cheese, at room temperature
- 1/3 cup sugar
- · 2 extra-large egg yolks, at room temperature
- · 2 tablespoons ricotta cheese
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon kosher salt
- 1 tablespoon grated lemon zest (2 lemons)
- 2 sheets (1 box) frozen puff pastry, defrosted
- 1 egg beaten with 1 tablespoon water, for egg wash

Directions:

- 1 Preheat the oven to 400 degrees F. Line a sheet pan with parchment paper.
- 2 Place the cream cheese and sugar in the bowl of an electric mixer fitted with a paddle attachment and cream them together on low speed until smooth. With the mixer still on low, add the egg yolks, ricotta, vanilla, salt, and lemon zest and mix until just combined. Don't whio!



4 Bake the pastries for about 20 minutes, rotating the pan once during baking, until puffed and brown. Serve warm.

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