

Cooking Thyme with Stacie

Jammy Danish

1 sheet Pepperidge Farm puff pastry
4 ounces cream cheese, softened
1 TB powdered sugar
 $\frac{3}{4}$ TSP vanilla extract
1 egg, beaten
6 TSP jam (your favorite flavor)
1 TB nuts (almonds, walnuts, pecans) chopped
All-purpose flour for dusting

Preheat the oven to 400° F.

Thaw puff pastry. Roll out the sheet of pastry on a lightly floured counter. Cut the pastry into 6 rectangles measuring 4" x 3". Take a small paring knife and score about 1" from the edge forming another rectangle. Be careful not to cut all the way through! Transfer the pastries to a parchment lined baking sheet.

In a medium mixing bowl, combine the cream cheese, powdered sugar and vanilla extract. Beat until light and fluffy. Spread the mixture evenly on all 6 pastries, while staying inside the scored line.

On top of the cream cheese, place 1 TSP of your favorite jam (my favorites are blueberry, strawberry or raspberry). Sprinkle with nuts.

Whisk the 1 egg with 1 TSP water. Using a pastry brush, brush the exposed edges of the pastry. Try to keep the egg from going over the edge. This will make the pastry stick to the parchment and will not puff.

Place in the oven and bake 15 minutes. Remove from the oven and cool slightly.