Raspberry Almond Cream Cheese Danish

INGREDIENTS

- 1 refrigerated Jus-Rol puff pastry sheet
- 8 ounces full-fat block cream cheese, softened
- 3 tablespoons granulated sugar
- ¾ teaspoon vanilla extract
- ¼ teaspoon almond extract
- Pinch of fine salt
- ⅓ cup thick raspberry preserves
- ¼ teaspoon fresh lemon juice
- 1 large egg, beaten, for brushing
- ¼ cup sliced almonds
- Coarse sugar, optional

Brown Butter Glaze

- 2 tablespoons unsalted butter
- ½ cup powdered sugar
- 1-2 tablespoons milk, as needed
- ¼ teaspoon vanilla extract
- Tiny pinch of fine salt

DIRECTIONS

1. Preheat the oven to 400°F. Unroll the cold puff pastry onto a parchment-lined baking sheet, keeping it in one long rectangle. Lightly score a ¾-inch border around the edges without cutting all the way through. Prick the center several times with a fork.
2. Lightly brush the border with beaten egg. Bake for 13–16 minutes, until puffed and lightly golden.
3. While the pastry bakes, stir together the cream cheese, granulated sugar, vanilla, almond extract, and salt until smooth. In a separate small bowl, stir the lemon juice into the raspberry preserves.
4. Gently press down the warm pastry inside the scored border with the back of a spoon. Spread the cream cheese filling evenly across the center. Dollop the raspberry preserves down the length of the Danish and drag the tip of a knife through them to create a loose swirl.
5. If using coarse sugar, lightly brush the border with a little more beaten egg and sprinkle the sugar over it. Bake for 12-17 minutes more, until the edges are deeply golden and the bottom is crisp. If the edges brown early, loosely shield them with foil. Transfer the Danish to a wire rack to cool.
6. While the Danish cools, toast the sliced almonds in a dry skillet over medium-low heat for 3–5 minutes, stirring often, until lightly golden and fragrant. Transfer to a plate to cool.
7. Melt the butter in the same skillet over medium heat, swirling often, until the milk solids turn golden brown and smell nutty. Immediately pour it into a bowl, scraping in the browned bits. Let cool for about 2 minutes, then whisk in the powdered sugar, vanilla, salt, and 1 tablespoon of milk. Add more milk a teaspoon at a time until the glaze falls from a spoon in a thin ribbon.
8. Drizzle the brown butter glaze over the cooled Danish. While the glaze is still wet, scatter the toasted almonds mostly along the two long edges so the raspberry swirl stays visible. Slice crosswise with a serrated knife.