



# Peach Pistachio Danish

Number of Servings: 12

Hands on Time: 25 min

Total Time: 45 min

1. Preheat oven to 425F.
2. Combine cream cheese, powdered sugar, almond extract, and egg yolk in a food processor. Blend until smooth.
3. On a lightly floured surface, cut each puff pastry sheet into 6 (4 x 3) inch rectangles. Using a paring knife, cut a smaller rectangle inside each pastry rectangle, leaving  $\frac{1}{2}$  inch border. Place pastries 2 inches apart onto parchment lined baking sheets.
4. Spoon about 1 tablespoon cream cheese mixture in the center of each rectangle, maintaining the border. Top each cream cheese center with 4 slices peach. Whisk together egg and water; lightly brush on the borders of each pastry. Sprinkle borders with turbinado sugar.
5. Bake 15-20 minutes or until deep golden brown. Brush peaches with jam while pastries are hot. Sprinkle with pistachios. Serve warm or at room temperature.

## Ingredients

- 8 oz. cream cheese, softened
- $\frac{1}{4}$  cup powdered sugar
- $\frac{1}{2}$  tsp. pure almond extract
- 1 egg yolk
- 2 sheets puff pastry, thawed
- 2 large peaches, thinly sliced
- 1 egg, beaten
- 2 tsp. water
- 2 Tbsp. turbinado sugar
- $\frac{1}{4}$  cup peach jam
- 3 Tbsp. chopped pistachios