

Recipe:

CHERRY DANISH

Date:

Total Servings	Diet Type
12 - 16	<input checked="" type="checkbox"/> GENERAL <input type="checkbox"/> GLUTEN-FREE <input type="checkbox"/> VEGAN <input type="checkbox"/> KETO <input type="checkbox"/> OTHER -

Ingredients

Puff pastry dough - 2 sheets

Cherry Pie Filling - 1 can (20 oz)

Butter

Confectionary sugar

Preparations & Cooking

1. Unroll the pastry dough sheets into a baking sheet. Use 2 sheets for fuller pastry.

2. Empty the cherry pie filling into the middle of the pastry sheet. Gently spread the filling to cover the surface of the pastry. Leave about 2-3 inches from the edge for the folds.

3. Gently fold on the sides of the pastry to ensure that the cherry filling stays within the fold.

4. Brush the sides of the pastry with melted butter.

5. Bake in a preheated oven at 350 F for 8-10 minutes or until the pastry turns golden brown.

6. Sprinkle with powdered sugar.

Total Cost:

Prep Time:

Cook Time:

5 minutes

10 - 12 minutes