***Montana Huckleberry Cream Cheese Danish***

***SHOPPING LIST***

* FROZEN Puff Pastry
* 8 oz cream cheese
* Powdered sugar
* Sugar
* Vanilla extract
* Almond extract \*optional
* Sliced toasted Almonds
* Parchment Paper

***INGREDIENTS***

Huckleberry Jam – provided for you in your ‘Camp in a Box’ package

* 2 Sheets Puff Pastry thawed
* 8 oz. cream cheese softened
* ½ cup sugar
* 1 egg yolk
* ½ tsp vanilla extract
* ½ tsp almond extract \*optional
* 1/3 cup huckleberry jam

***GLAZE***

* 1 cup powdered sugar
* 2 Tbs milk
* ¼ cup toasted almonds \*optional

***INSTRUCTIONS***

Preheat oven to 400 degrees

Unfold and lay out thawed Puff Pastry sheets on a lightly floured or a baking sheet with parchment paper

Cut each sheet into six equal parts by cutting into thirds, then in half; set aside.

In a mixing bowl fitted with a paddle/ or a large bowl. Mix cream cheese, sugar, egg yolk, and vanilla & almond extract. Mix until smooth.

Spread a tablespoon of cream cheese filling on the center of each puff pastry piece leaving a slight pastry edge around the filling.

Spread one heaping teaspoon of huckleberry jam on top of the cream cheese on each puff pastry

Bake for 15-17 minutes or until the edges are lightly brown

In a bowl mix the powdered sugar and milk whisking until smooth.

Remove baked Danishes from oven and allow to cool for 10-15 minutes

Drizzle the glaze over the Danish and sprinkle with the toasted almonds