

Almond Cream Pastries

Yield: 8 Pastries

Almond Pastry

Ingredients:

1 large sheet puff pastry
1/3 cup sugar
½ teaspoon vanilla extract
1 teaspoon almond extract
8 ounces cream cheese (at room temperature)
1 egg yolk

For the Topping:

egg wash (1 egg mixed with 1 tablespoon water)
¼ cup sugar
1 cup sliced almonds, toasted



- Step 1:** Take one large sheet of puff pastry dough out of the freezer and allow to warm up on your counter for about 15 minutes. (I buy large, flat dough rectangles from Smart and Final. One package of Pepperidge Farm puff pastry works well too.) Using two sheets of parchment paper (with the puff pastry sheet in the middle) roll out the dough a bit so it's not too thick (creating a very dough-heavy pastry without much flake). Cut dough into eight rectangles.
- Step 2:** Using an electric mixer, beat together cream cheese, vanilla, almond extract, sugar and egg yolk. Evenly distribute the cheese mixture onto the centers of each rectangle leaving a clear border around the edge. Brush the egg wash around the perimeter of the dough and fold over each side towards the center so the seam is on top. Repeat with the rest of the rectangles. Using your finger gently press down around the edges of each pastry and place onto one parchment paper-lined baking sheet pan. Brush the tops with the remaining egg wash and sprinkle each one with sugar and toasted sliced almonds.
- Step 3:** **Preheat oven to 375°F.** Place sheet pan in the freezer for about 15 minutes before putting it into the oven. Bake on the middle rack, rotating the pan half-way through the baking process. You'll know they are done when the pastry turns golden brown and puffs up – about 25 minutes. Allow pastries to cool before serving. These are best eaten within hours of baking, but if you must, place them in an air-tight container where they will last another day.