

Keto Cream Cheese Danish

Active Time: 45 minutes | Total Time: 1 hour | Serves: 8

Nutrition Information Per Serving

289.8 calories, 11.76 g carbohydrate, 1.99 g fiber, 2.27 g NET carbs, 5.71 g protein, 28.64 g fat

Ingredients

- 5 Tbsp(s) Keto Sweet
- 1/2 tsp(s) Bob's Red Mill Xanthan Gum
- 1 1/4 cup(s) Miracle Mix
- 2 large(s) pastured egg yolks
- 1 large pastured egg
- 1 tsp organic vanilla extract
- 7 Tbsp(s) grass-fed butter
- 1/4 tsp(s) sea salt
- 1/2 Tbsp(s) organic apple cider vinegar
- 8 ounce(s) organic whole cream cheese

Preparation

1. Make the crust. Add the Miracle Mix, xanthan gum, and sea salt to a food processor. Pulse to combine.
2. Add the 7 Tbsp. cold butter and 2 oz. cream cheese. Pulse for 3 seconds. Add one egg, 2 Tbsp. Keto Sweet and vinegar and pulse just until it forms a dough ball (do not over-process).
3. Place dough on a piece of cling wrap and wrap tightly. Refrigerate.
4. While the dough sets, make the cream cheese filling. Add the 6 oz. cream cheese, 1 tsp. vanilla, 3 Tbsp. Keto Sweet and 1 egg yolk to a medium mixing bowl.
5. Using a hand mixer, mix for 2 minutes until smooth and fluffy.
6. Preheat oven to 400 F. Remove dough from refrigerator. Place dough between two pieces of greased parchment paper and roll out to roughly 1/4 inch thickness. Use a cookie cutter to cut out 8 rectangles. If dough becomes too soft and difficult to work with, transfer the baking sheet to the freezer for a few minutes.
7. Place the rectangles on a large, parchment-lined baking sheet. Fold in the corners and then make a lip around the edges to help keep the cream cheese filling in place during baking.
8. Divide the cream cheese filling between dough rectangles, spreading slightly, but leaving a 1/4 inch dough rim.
9. In a small ramekin, add the last egg yolk and 1 tsp. water. whisk to combine. Using a pastry brush, brush the outsides of the danish, avoiding the cream cheese filling.
10. Transfer to the preheated oven. Bake 11-14 minutes to golden.
11. Let cool on the pan for 10 minutes to set, then serve.

