

# â?" Air Fryer Cream Cheese Pastry with Strawberry Glaze

## Description

**Crispy, creamy, and made in minutesâ?"this Air Fryer Cream Cheese Pastry is the quick dessert your cravings didnâ?"t see coming!** Flaky puff pastry envelopes a rich vanilla cream cheese center with a sweet strawberry swirl, then gets finished with a dusting of powdered sugar for the ultimate melt-in-your-mouth bite.

Ready in under 15 minutes and made with just a handful of ingredients, this recipe is perfect for breakfast, brunch, or an easy air fryer dessert.

## ð??• Ingredients

- 1 sheet puff pastry dough, thawed
- 4 oz cream cheese, softened
- 2 tbsp granulated sugar
- 1/2 tsp vanilla extract
- 1/4 tsp lemon juice
- 2 tbsp strawberry spread or jam
- Powdered sugar, for glaze/dusting

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## ð??©â?•ð?³ Instructions

### 1. Make the Cream Cheese Filling

In a small bowl, mix together:

- Cream cheese
- Sugar
- Vanilla extract
- Lemon juice

Whisk until smooth and creamy. This forms the tangy-sweet base of your pastry.

### 2. Prepare the Puff Pastry

Unfold the puff pastry sheet on a lightly floured surface. Cut it into even squares or rectangles (typically 6â?"9 pieces depending on how large you want each one).

### 3. Assemble the Pastries

- Place a spoonful of the cream cheese mixture in the center of each pastry square.
- Add a small dollop (about 1/2 tsp) of strawberry spread on top of the cream cheese.
- Fold each square into your desired shape (triangles, envelopes, or pinwheels).
- Seal edges by pressing gently with a fork.

Optional: Brush with a little egg wash for extra golden color.

## 4. Air Fry to Perfection

- Preheat your air fryer to **350°F (180°C)** for 2-3 minutes.
- Place the pastries in a single layer in the basket (work in batches if needed).
- Air fry for **8-10 minutes**, or until golden brown and puffed up.

## 5. Cool & Glaze

Let the pastries cool for 5 minutes. Dust with powdered sugar or drizzle with a glaze made from powdered sugar and a splash of milk or lemon juice.

## • Tips & Variations

- **No strawberry spread?** Use raspberry, apricot, or your favorite jam.
- **Add fresh berries** inside before folding for extra texture.
- For a lighter glaze, mix **2 tbsp powdered sugar + 1 tsp milk or lemon juice** until smooth.
- You can freeze extras after baking—just reheat in the air fryer for 3-4 minutes.

## • Serving Suggestions

These are perfect served:

- With hot coffee for breakfast
- As a sweet brunch treat
- For afternoon tea
- Or as a light dessert with a scoop of vanilla ice cream

## • Storage

Store cooled pastries in an airtight container at room temp for up to 2 days. Reheat in the air fryer for a few minutes to bring back the crispiness.

## • Final Thoughts

This **Air Fryer Cream Cheese Pastry** is proof that baking can be easy, fast, and unbelievably delicious. The combo of buttery puff pastry, rich cream cheese filling, and fruity strawberry jam is a total win—whether you're impressing guests or treating yourself.

Try it once, and youâ??ll be making it on repeat!

**Category**

1. Air Fryer Recipes

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