



“ Air Fryer Cream Cheese Pastry with Strawberry Glaze

Description

Crispy, creamy, and made in minutes—this Air Fryer Cream Cheese Pastry is the quick dessert your cravings didn’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.

• 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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©• 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 6-9 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

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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.

â•œ• 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 winâ€”whether youâ€™re impressing guests or treating yourself.

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

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