

Strawberry Cheesecake Shortcake

Puff Pastry Sheets

8oz Package of Cream Cheese, softened

¼ c Heavy Whipping Cream

1 c Granulated Sugar

1 Carton of Fresh Strawberries

Egg Wash

Preheat oven to 350 degrees.

Unthaw pastry sheets.

Unfold pastry sheets and cut evenly into 9 pieces per sheet. Lay pieces on a cookie sheet lined with parchment paper. Brush each piece with egg wash and sprinkle with sugar. Bake for 10 minutes or until golden brown. Set aside and let cool.

Add cream cheese, heavy whipping cream and sugar to a medium mixing bowl and using a standing or hand mixer, mix until smooth and creamy. Set aside

Remove the stem from the strawberries and cut into thin slices. Sprinkle the slices with sugar (optional).

Cut the pastry pieces in half horizontally.

Build your layers:

Puff Pastry

Strawberries

Cream Cheese Mixture

Repeat