

# Cheese Danish Galette

Dairy | Yields 8-10 servings

*This simple tart is a cross between a cheese Danish, cheese cake, and a strudel. What a great mix! Have the phyllo defrosted in the refrigerator for at least a day, and up to 3 months.*

- 1 nonstick cooking spray
- 1 (8-ounce) block cream cheese, NOT whipped, at room temperature
- ½ cup sugar
- 2 large eggs
- ½ cup heavy cream
- ½ teaspoon pure vanilla extract
- zest of 1 lemon
- 6 sheets phyllo dough
- 4 tablespoons butter, melted
- ground cinnamon, for garnish
- raspberries, for garnish



Preheat oven to 350°F. With nonstick cooking spray, coat a 9-inch tart pan with removable bottom. Place on a cookie sheet. Set aside.

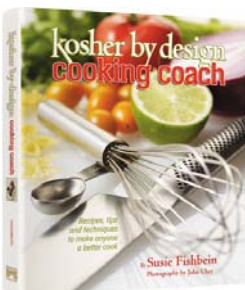
In the bowl of a stand mixer with the paddle attachment or in a mixing bowl with a hand mixer, on high speed, cream the cream cheese and sugar until fluffy. Lower the speed to medium, add the eggs, one at a time, and beat until incorporated. Mix in the heavy cream, vanilla, and lemon zest. Set aside.

Open the package of phyllo dough. Lay one sheet in the pan, allowing to overhang on all sides. Brush with some melted butter. Lay the second sheet of phyllo rotating it so that the corners of the second sheet are angled slightly away from points of the first. Repeat with 4 more sheets of phyllo, laying each at an angle so all the corners form a design.

Pour the cheese filling into the tart.

Fold the edges of the galette in toward the middle of the pan, filling will be visible. Brush undersides of the dough with any remaining butter.

Bake for 30-35 minutes, until the phyllo is golden brown. The cheese filling will be slightly puffed and the center won't jiggle. Remove the galette from the oven and allow to cool completely before storing in the refrigerator. Serve cold, sprinkled with ground cinnamon and served with raspberries.



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