



Garden Fresh Farm Recipes

Muscadine Cream Cheese Puff Pastry

Sweet Southern muscadine meets silky cream cheese inside a buttery golden pastry. This easy fold-over version — just spread, fold, and bake until your kitchen smells like a country bakery. The filling melts into a rich purple swirl, part cheesecake, part jam, and all comfort.

Ingredients:

- 1 sheet frozen puff pastry, thawed
- 1 cup prepared muscadine filling (cooled)
- 4 ounces cream cheese, softened
- 2 tablespoons sugar
- ½ teaspoon vanilla extract
- ¼ teaspoon cinnamon
- Pinch nutmeg (optional)
- 1 egg, beaten (for egg wash)
- 1 tablespoon coarse or raw sugar (for topping)

Directions:

Preheat the oven to 400°F and line a baking sheet with parchment paper.

In a small bowl, beat the cream cheese, sugar, vanilla, cinnamon, and nutmeg until smooth and creamy. Gently fold in the muscadine filling — swirl together just enough to marble the colors.

Lay out the puff pastry on the baking sheet. Spoon the filling onto one half of the sheet, leaving about an inch border around the edges. Lightly brush the border with water, then fold the other half over the filling to form a rectangle. Press the edges with a fork to seal.

Brush the top with the beaten egg, sprinkle with coarse sugar, and cut a few small slits on top to let steam escape.

Bake for 20–25 minutes, until puffed and golden brown. Let it cool for 10 minutes before slicing — the filling will set as it cools.

Serve warm or at room temperature, dusted with powdered sugar if you're feeling fancy. It's perfect with a cup of coffee, or a scoop of vanilla ice cream when company drops by.

