

Vegan Cheese and Rhubarb Danish

Ingredients

- 2 sheets vegan puff pastry, thawed
- ¼ cup raw unsalted cashews
- 2 tbsp. coconut oil, melted
- 1 tbsp. lemon juice
- 1 tbsp. maple syrup
- 1 tsp. white miso paste
- Pinch of salt
- 1 ½ cups chopped rhubarb (around 2 stalks)
- 1 tsp. cinnamon
- 2 tbsp. granulated sugar, plus more for sprinkling
- 2 tsp. cornstarch

Steps

1. 40 minutes before you're ready to bake, thaw your puff pastry on the counter. Place the cashews in a pot of water, bring to a boil, and boil for 10 minutes to soften. Once the cashews have boiled, preheat the oven to 400°F (200°C) and line two baking sheets with silicone mats.
2. Drain the cashews, and place in a blender along with the coconut oil, lemon juice, maple syrup, miso paste, and pinch of salt. Blend until smooth and creamy, scraping down the sides as needed. Set aside.
3. Make the rhubarb filling by placing the rhubarb, cinnamon, granulated sugar, cornstarch, and ¼ cup water in a medium saucepan. The rhubarb is fairly tart, so if you want a sweeter filling you should add an additional tablespoon of sugar. Mix it all together, and bring to a boil, reducing to a simmer, until the mixture is thick and jam-like. Remove from the heat.
4. Take one sheet of puff pastry and divide it into 4 equal squares. Fold the corners of the square in about an inch, using a little water and pressing to stick the corners to the bottom. Brush the triangles from the folded edges with a little water, then sprinkle generously with sugar and place on the prepared baking sheets. Repeat with the second sheet of puff pastry. Place a generous tablespoon of the cashew cheese mixture in the center of each pastry, and don't spread it out. Place a tablespoon of the rhubarb mixture on top of the cashew cheese, again not spreading it.



5. Bake in the top rack of the preheated oven for around 20 minutes, checking at about 15 minutes to make sure they're not burning on the bottom. Remove from the oven once slightly golden, let cool, and enjoy.