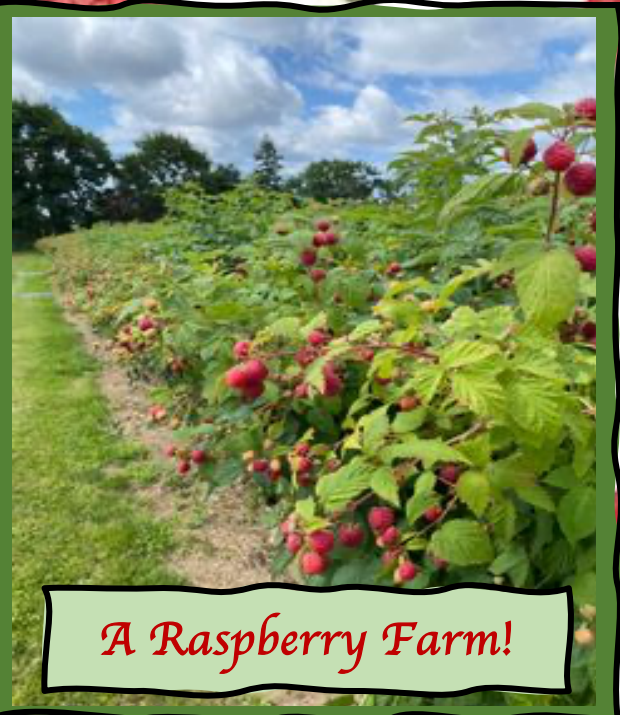


February Fruit - Raspberries!

Fun Facts

- Raspberries have been grown since ancient Roman times.
- Raspberries come in different colors like red, black, purple, and yellow.
- A cup of raspberries contains about 8 grams of fiber.
- Each raspberry is made up of tiny individual fruits called drupelets.
- Raspberries can float like little boats because they're full of tiny pockets of air.
- Raspberry plants live for many years, but their stems only produce fruit once.



A Raspberry Farm!

Raspberry Danish!



Raspberry Danish Recipe

- 1 sheet of pre-rolled puff pastry
- 1 cup of fresh raspberries
- 1/2 ounces of softened cream cheese
- 2.5 tablespoons of powdered sugar (plus more to sprinkle on top!)
- 1/2 teaspoon of vanilla extract
- 1 egg
- Flour for dusting

1. Preheat the oven to 400° F (200° C).
2. Mix the softened cream cheese, powdered sugar, and vanilla extract in a bowl until smooth.
3. Use a plastic knife or pizza cutter to cut the pastry into 9 smaller squares
4. Add a dollop (about 1 tablespoon) of the cream cheese mixture to the center of each pastry square.
5. Place 3-4 raspberries on top of the cream cheese.
6. In a small bowl, whisk the egg with 1 tablespoon of cold water and a pinch of salt.
7. Brush the edges of the pastry with the egg wash, then fold one corner over to the opposite corner, forming a triangle using fingers or a fork to gently press and seal the edges.
8. Place pastries on a baking sheet lined with parchment paper, and lightly brush the tops with more egg wash.
9. Bake for 15-20 minutes, or until the pastries are golden and puffed.
10. Let the pastries cool slightly, then sprinkle with powdered sugar

Recipe adapted from Vanilla Bean Cuisine
<https://www.vanillabean cuisine.com/raspberry-danish/#mv-creation-202-jtr>