Cream Cheese Breakfast Pastries

6 ounces cream cheese, at room temp

2 Tablespoons sugar

2 teaspoons lemon juice

1 teaspoon lemon zest

1 teaspoon vanilla extract

1 (17.3-oz.) package frozen puff pastry (2 sheets), thawed

1 1/2 cups fruit

1 large egg

Sanding sugar

Beat together cream cheese, sugar, lemon juice, lemon zest and vanilla.

Unroll puff pastry sheets and roll gently.

Use a cookie cutter to cut circles from pastry.

Transfer to a silpat lined baking sheet.  Prick centers with a fork.

Spread cream cheese mixture evenly over pastry circles, leaving a 1/4" border.

Top with fresh fruit.

Whisk together egg and 1 Tablespoon water.

Brush over pastry edges and sprinkle with sanding sugar.

Bake 15-18 minutes at 400.