

4th Of July Berry, Cheesecake Tartlets

This vibrant and delicious treat comes together in a flash! Perfect for any 4th of July celebration.

Ingredients

1 sheet puff pastry, thawed

1 egg, beaten

1 Tbsp coarse/turbinado sugar (optional)

1 cup softened cream cheese

½ cup powdered sugar

½ tsp vanilla extract

Sliced strawberries, blueberries, and blackberries for garnish

1. Preheat your oven to 400 degrees.
2. Unroll the puff pastry sheet and cut it up into even squares. Place the squares on a baking sheet lined with parchment paper and fold over the 4 corners of each pastry towards the center.
3. Brush each square with the beaten egg and sprinkle with coarse sugar. Bake for 10-15 minutes until golden and puffy. Allow to cool.
4. In the meantime, combine the cream cheese, powdered sugar, and vanilla extract for the filling. Transfer to a piping bag and snip off the tip (if you don't have a piping bag, the filling can also just be spread or scooped onto the pastries).
5. Add a swirl of the filling onto each pastry and garnish with a slice of strawberry, a blueberry, and a blackberry. Plate and enjoy!