

# Peach Cream Cheese Puff Pastry Tarts

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: 8 heart shaped 4" tarts

Total time: 30 minutes

Active time: 15 minutes

Baking time: 15 minutes

Equipment: baking sheet, heart shaped cookie cutter, pastry brush

## My Prep:

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## Ingredients:

- Puff pastry sheet - 1 - 10" x 15" or 2 square
- Cream Cheese -  $\frac{1}{2}$  box, 113g, 4 oz.
- Natural granulated sugar - 2 TBSP, 6g
- Peaches (you may use plums or nectarines as well) - 2 (3 to be safe)
- Egg or water for "egg wash"
- Coarse grain sugar such as Demerara or Turbinado to sprinkle on top of the tarts
- Peach or apricot marmalade (optional)

## Steps:

Put puff pastry sheet to thaw.

Preheat oven to 425°.

In a small bowl mix the  $\frac{1}{2}$  box/113g of cream cheese with the 2 tablespoons/6 grams of sugar.

Slice peaches in about  $\frac{1}{8}$ " wedges. You need 6 wedges of peaches per tart.

Open puff pastry sheet over a parchment paper on a baking tray. If you feel it a bit sticky, rub it with a bit of flour.

Cut thawed puff pastry. You can use a heart shaped cookie cutter or just cut it in small squares. Arrange pieces, leaving about  $\frac{1}{2}$ " of space between them.

My recipe highlights:

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With a fork, prick the center of each piece of puff pastry, leaving about  $\frac{1}{2}$ " border untouched. Be careful not to pierce the dough all the way down.

Spread about a tablespoon of the cream cheese-sugar mixture over the pricked area. Arrange peach slices on top, 3 on each side if doing the heart shaped tarts.

(If possible, place tarts in the freezer for 7 minutes to set everything up.)

Extra notes:

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For the egg wash, beat vigorously an egg and mix it with  $\frac{1}{2}$  teaspoon of water or milk, or use only milk. With a pastry brush cover the exposed border of the dough. Sprinkle over the egg wash some Demerara or Turbinado sugar. Try to not let the sugar fall over the peaches as much as possible.

Place tray in the oven. Wait 1 minute and then decrease oven temperature to 400°. Bake for 15 minutes, until borders are pretty puffed and golden brown and any visible cream cheese looks set.

Keep an eye on them after the first 10 minutes, each puff pastry brand is different and could take 5 minutes less or 5 minutes more to bake. Look for the visual cues and make sure peaches don't get burned.

Remove from baking tray and place tarts in a cooling rack. While still warm but that you can handle them, brush a bit of marmalade if desired. Let them cool down a bit more before eating.

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