



FIG & CREAM CHEESE TARTS

with Fig Balsamic Vinegar

MAKES: 9 TARTS

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

INGREDIENTS

Fig Balsamic Filling

- 1 cup fig preserves
- Fig Balsamic Vinegar
- ½ tsp ground cinnamon
- ¼ tsp vanilla extract
- Pinch of sea salt

Cream Cheese Filling

- 4 oz cream cheese
- 2 Tbsp powdered sugar
- ½ teaspoon vanilla extract

Tarts

- 1 package frozen puff pastry, 2 sheets, thawed
- 1 egg
- Coarse sugar
- Fig Balsamic Vinegar

DIRECTIONS

- 1. Make the fillings:** Cook fig preserves, Fig Balsamic Vinegar, cinnamon, vanilla, and sea salt over medium-low heat for 3–5 minutes. Cool. In a separate bowl, mix cream cheese, powdered sugar, and vanilla until smooth.
- 2. Prepare the pastry:** Preheat oven to 400°F. Cut each puff pastry sheet into 9 equal rectangles.
- 3. Assemble:** Place 9 pastry pieces on a parchment-lined baking sheet. Top with a small spoonful of cream cheese filling and fig filling, leaving a border around the edges.
- 4. Seal:** Place the remaining pastry pieces on top. Press the edges together and crimp with a fork. Cut two small slits in the top of each tart.
- 5. Bake:** Whisk egg with water. Brush over the tops and sprinkle with coarse sugar. Bake for 18–22 minutes, until puffed and golden.
- 6. Finish:** Cool for about 10 minutes, then drizzle lightly with Fig Balsamic Vinegar before serving.

Flaky, golden puff pastry filled with sweetened cream cheese, fig preserves, and Fig Balsamic Vinegar makes a beautiful seasonal treat.