
Blueberry Cheesecake Puffs

Total time: 30 min Yield: 24 puffs

Ingredients

1 cup blueberries
2 Tbsp sugar
1/4 tsp rum
1 tsp lemon juice
2 Tbsp cornstarch
1 pinch kosher salt
6 oz cream cheese
1 egg
1 tsp water
2 Tbsp powdered sugar
1/4 tsp pure vanilla extract or almond extract
4 sheets puff pastry dough

Prep Time: 30 min Total Time: 30 min

Instructions

Thaw puff pastry in the refrigerator overnight. In a small bowl, mix blueberries, sugar, rum, lemon juice, salt and cornstarch together. In another bowl, mix together cream cheese, egg, powdered sugar and vanilla extract.

Preheat oven 375° F. Unwrap puff pastry and cut out 3 inch rounds. Place one teaspoon of blueberry mix, followed by one teaspoon of cheesecake mix on the pastry. Fold top over and crimp edges together with a fork. Make sure the edges are sealed well, otherwise the blueberry juices will ooze out when baking. Brush tops with egg wash (add one tsp. of water to the egg to make the egg wash), then make two small slits and sprinkle ¼ teaspoon sugar. Bake in the oven until golden brown, (about 20 to 25 minutes).

Recipe brought to you by:

Chef Joanne Chang

Source:

Chef Joanne Chang