Blueberry & Lemon Cheesecake Tarts Hazel Blue Acres – Silvana, WA

1 - 16 oz. pkg. phyllo dough pastry sheets (you will use 28 sheets) **1 cup butter, melted** **½ cup white sugar** **More powdered sugar for decoration** Makes 14 Tarts	**8 oz. cream cheese, at room temperature** **½ cup powdered sugar, sifted** **1 tsp. vanilla bean paste or vanilla extract** **Zest of one lemon** **1 heaping cup blueberries, fresh or frozen**

1. Before you begin, take the phyllo pastry out of the fridge to bring it up to room temperature in its packaging.
2. Line a rimmed baking tray with parchment paper.
3. Preheat the oven to 400 degrees.
4. Put the sheets on a tray, cover with waxed paper/parchment & cover with a damp cloth so they don't dry out while you work. 9x13ish sized sheets (brands vary)
5. Lay one sheet of phyllo pastry on the counter or a rolling mat.
6. For the PASTRY: Brush melted butter. Sprinkle with white sugar. A brush works better than a silicone brush.
7. Lay another sheet of pastry on top, brush with melted butter & sprinkle with sugar.
8. Using your fingers, crinkle the pastry into a concertina design, and spiral it into a circular shape to create the tart base.
9. Press and flatten the center of the pastry to create a cavity for the cheesecake filling.
10. Transfer the tart to the baking tray. Repeat with the remaining pastry, butter, and sugar.
11. For the FILLING: Mix the cream cheese until smooth.
12. Add powdered sugar, vanilla bean paste, & lemon zest. Mix together until well combined.
13. Place about 2 tablespoons of the mixture into each tart and top with a few of the blueberries.
14. Bake for 15-20 minutes or until the pastry turns a golden color.
15. Remove from the oven & allow to cool before dusting with powdered sugar.

Original source – Antoniou Pastry