Pumpkin Pie Cream Cheese Tarts

Makes: 6-8 tarts
Prep Time: 20 minutes Cook Time: 15 minutes
Total Time: 35 minutes

Ingredients

- 1 sheet frozen puff pastry sheet
- 1/3 cup pumpkin purée
- 3 tbsp dark brown sugar
- 1/2 tbsp all-purpose flour
- 1/4 tsp fine sea salt
- 3/4 tsp cinnamon
- 1/4 tsp ginger
- a pinch allspice
- 1 tsp lemon juice, divided
- 1 egg yolk (reserve egg white for egg wash)
- 3 ounces cream cheese, softened
- 1 tbsp granulated sugar
- 1/2 tbsp confectioners' sugar
- Demerara, turbinado, or decorator's sugar to cover the borders (optional)

Instructions

Preheat oven to 400°F. Place a sheet of parchment paper over a large baking sheet. Place the frozen puff pastry over the parchment paper.

In a bowl, mix the pumpkin purée, dark brown sugar, flour, fine sea salt, cinnamon, ginger, pinch of all-spice, and 1/2 teaspoon of the lemon juice. Add the egg yolk and mix well.

Whisk the egg white with a little bit of water (about ¼ teaspoon) until foamy and keep it in the fridge.

In another bowl, mix the softened cream cheese, sugar, confectioner's sugar, and the remaining 1/2 teaspoon of lemon juice. Transfer the mixture to a large pastry bag or a ziplock bag and slit open the tip.

When the puff pastry has slightly thawed (do not let it thaw completely beforehand), cut it with a heart-shaped (or your favorite shape) cookie cutter, or cut it into squares.

Using a smaller cookie cutter of the same shape, or a paring knife, cut a shallow border of about ½ inch (making sure you don't cut all the way through). Using a fork, gently poke the inside of the dough without piercing it all the way down.

Using a spoon, fill the center with about 1 to 1 & 1/2 tablespoons of the pumpkin filling. Pipe a bit of the cream cheese mixture on top, leaving about 1/4-inch of border clear so the pumpkin filling stays slightly exposed.

Using a pastry brush, coat the exposed border of the pastry with the egg wash. Sprinkle coarse sugar over the borders if using.

Bake for 10 to 15 minutes, until the pastry is golden brown and the filling looks set. Let them cool down on the baking sheet before serving.

You may dust extra confectioner's sugar on top, dip them in homemade salted caramel sauce, or serve with salted caramel ice cream.

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