

# BERRY CHEESECAKE TART

## Ingredients

- 3 cups mixed berries
- 1/3 cup plus 1 teaspoon sugar
- All-purpose flour, for dusting
- 1 sheet frozen puff pastry, thawed
- 6 ounces cream cheese, at room temperature
- 2 tablespoons heavy cream

## Directions

- 1 - Preheat the oven to 400 degrees. Gently toss the berries with 1 teaspoon sugar in a large bowl.
- 2 - On a lightly floured surface, roll out the puff pastry into a 10-by-12-inch rectangle. Cut a 1/2-inch-thick strip off each side and lay the strips on top of the edges to create a rim around the tart.
- 3 - Transfer the pastry to a baking sheet and prick the center all over with a fork. Bake until browned, about 20 minutes. Transfer the baking sheet to a rack and let cool.
- 4 - Beat the cream cheese with the remaining 1/3 cup sugar and the heavy cream. Spread the mixture on the crust and top with the berries

**Serves: 8**