



# WREN BIRDSONG'S PINEAPPLE TARTS

Makes a dozen tarts



## Equipment:

Oven, 12-cup cupcake pan, 12 cupcake liners, 1.5-inch biscuit cutter, hand or stand mixer, baking sheet, small saucepan, pastry brush, and a vegetable peeler.

## Ingredients:

- 6 frozen waffles, thawed
- 12 oz. can of pineapple chunks in heavy syrup
- 8 oz. package cream cheese, room temperature
- 1/4 cup sour cream, room temperature
- 1/4 cup honey
- 1 egg
- 1/4 teaspoon vanilla extract
- 1/2 teaspoon cornstarch
- 1/4 red pepper jelly
- 1/4 cup maple syrup
- 1-2 squares of dark baking chocolate

## Instructions:

1. Preheat the oven to 350° F.
2. Line the cupcake tin with cupcake liners. Cut two circles out of each of the waffles using the biscuit cutter and place them in the cupcake tin.
3. Whisk the egg, vanilla extract, honey, cornstarch, and 1/4 cup of the pineapple syrup in a small mixing bowl and set to the side.
4. Whip the cream cheese and sour cream with the hand or stand mixer until fluffy. Pour in the egg mixture and beat it the mixer again until fully incorporated.
5. Scoop one and a half tablespoons of filling into each cup of the tin and bake in the oven for 18-20 minutes.
6. Slice the remaining waffle pieces into triangles while the tarts bake then place the pieces on the baking sheet.
7. Remove the cheesecakes from the oven and raise the heat to 425° F. Toast the remaining waffle pieces 3-5 minutes when it comes to temperature.
8. Allow the cheesecake and waffle pieces to cool completely. Then chill everything in the refrigerator for at least three hours.
9. About an hour before serving, bring 1/2 cup of pineapple syrup, the red jelly, and the maple syrup to a boil over medium heat and let cook for 10 minutes. Turn off the heat and let the glaze cool for five minutes.
10. Remove the cupcake tin and waffle pieces from the refrigerator. Carefully peel the liners from the tarts and discard. Arrange the tarts on a serving tray. Distribute two chunks of pineapple and a waffle triangle on each serving.
11. Use the pastry brush to paint each finished tart with glaze and refrigerate at least 15 minutes. Shave chocolate with the vegetable peeler to garnish the tarts before serving..