$85^{\circ}C_{\circ}Bakery Cafe$

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Berry Tart

Sweet berry and cream cheese filling in a crispy tart shell topped with powdered sugar.

PREP IN 5 MINS

BAKE IN 25-30 MINS

Nutrition Facts

15 servings per container	
Serving size	102g
Amount per serving Calories	380
Calories	% Daily Value*
Total Fat 27g	35%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 115mg	38%
Sodium 125mg	5%
Total Carbohydrate	30g 11%
Dietary Fiber 1g	4%
Total Sugars 16g	
Includes 14g Addeo	d Sugars 28%
Protein 6g	
Vit. D 0% •	Calcium 4%
Iron 6% •	Potas. 0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: BUTTER AA UNSALTED, CREAM CHEESE, PASTURIZED LIGUID EGG WHOLE, SUGAR, ALMOND MEAL (TREE NUTS), BLUEBERRIES, UN-BLEACHED ENRICHED WHEAT FLOUR, BLUEBERRIES FRUIT FILLING, SUGAR, MARGARINE (PALM OIL AND SOYBEAN OIL), CAKE FLOUR, CORNSTARCH, LIME JUICE, VANILLA FLAVOR, SALT.

ALLERGEN CONTAINS: WHEAT, MILK, SOY, EGG, TREE NUTS

What We Send Tarts (8)

Recipe Card

What You Need

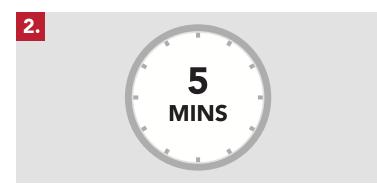
Baking Tray Parchment Paper Powdered Sugar (Optional)



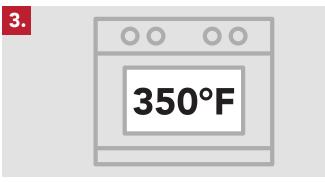
Sweet berry and cream cheese filling in a crispy tart shell topped with powdered sugar.



Line a baking tray with parchment paper. Evenly place tarts on the baking tray.



Leave at room temperature (65°F) for roughly 5 minutes to thaw.



Preheat the oven to 350°F. Once the oven has preheated, place the baking tray on the middle rack. Bake for 25-30 minutes or until golden brown.



Once your tarts are done baking, remove the baking tray from the oven and let cool for about 10 minutes. To mimic the stores, dust with powdered sugar. Then, enjoy!

