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## Hokkaido Cheese Tart

Popular and creamy Hokkaido dairy filling in a crispy tart shell.

🕒 PREP IN 5 MINS

🕒 BAKE IN 25-30 MINS

### Nutrition Facts

6 servings per container	
<b>Serving size</b>	<b>71g (2.5 oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>230</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 18g	<b>28%</b>
Saturated Fat 10g	<b>50%</b>
Trans Fat 0g	
<b>Cholesterol</b> 90mg	<b>30%</b>
<b>Sodium</b> 90mg	<b>4%</b>
<b>Total Carbohydrate</b> 20g	<b>7%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 10g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 5g	
Vit. D 0%	Calcium 4%
Iron 2%	Potas. 0%

**INGREDIENTS:** CREAM CHEESE, WHEAT FLOUR, BUTTER, SUGAR, HIGH GLUTEN FLOUR, EGGS, POWDERED SUGAR, CREAM, ALMOND MEAL(TREE NUTS), MARGARINE, LOW FAT YOGURT, CORNSTARCH, LIME JUICE, SALT, VANILLA CONCENTRATE, CREAM OF TAR TAR. CONTAINS EGG, MILK, SOY, TREE NUTS, WHEAT.

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

### What We Send

Tarts (6)  
Recipe Card

### What You Need

Baking Tray  
Parchment Paper  
Small Bowl  
Pastry Brush  
Egg  
Water

\* 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.

**Warning:** Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

1.



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

2.



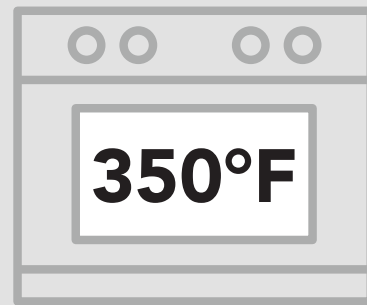
Leave at room temperature (65°F) for roughly 5 minutes to thaw.

3.



Beat a whole egg with a splash of water in a small bowl until combined. Using a pastry brush, lightly brush the egg wash onto the surface of each dough.

4.



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.

5.



Once your tarts are done baking, remove the baking tray from the oven and let cool for about 10 minutes. Then, enjoy!