

MORTON & BASSETT SPICES®

# Cherry Heart Tarts



- 2 cups of canned or fresh, pitted cherries
- 2 tablespoons sugar
- 1 teaspoon Morton and Bassett Ground Cinnamon
- 1 teaspoon Morton and Bassett Almond Extract
- 1 orange
- ¼ teaspoon Morton and Bassett Vanilla Powder
- 1 sheet of puff pastry or crescent roll dough
- 4 oz cream cheese, softened to room temperature
- Flour for dusting
- 1 tablespoon heavy whipping cream (optional)

Preheat oven to 400 degrees Fahrenheit. Prepare the cherry compote by placing the cherries in a saucepan. Add the sugar, ground cinnamon, almond extract, and juice from half an orange. Mix together and cook over medium heat for about 5-7 minutes until jammy. Set aside and let cool. Roll out room temperature puff pastry or crescent roll dough. If using crescent roll dough, pinch the seams together and roll out. Using a cookie cutter, cut out the dough and place on a parchment paper lined baking sheet. In a small bowl, mix together cream cheese, 1 tablespoon of the cherry compote syrup, and vanilla powder. If too thick, add up to 1 tablespoon of heavy whipping cream to thin cream cheese filling for easy spreading. Add ¼ teaspoon of almond extract. Spread the cream cheese filling on the hearts using the back of a spoon. Using the excess dough, roll into strips and create a defined barrier around the perimeter of the hearts. Fill in the hearts with the cherry compote. Bake in the oven for 12-14 minutes, or until the edges are golden brown. Let cool on a wire rack.



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