

Eli's CHEESECAKE CHICAGO

DIY Eli's Cheesecake Tarts Kit

Kit includes:

- 12 Handmade Pâte Sucrée Tart Shells
- 2 tubs (8 oz. each) Cream Cheese
- 1 tub Sour Cream (4oz)
- 1 tub Blueberries (8 oz)
- 1 package Eli's Magic Mix for Cheesecake
- 1 package Blueberry Filling Mixture

What you will need:

- 2 eggs
- Flat cookie sheet
- 4 quart bowl
- Small 1 qt saucepan
- 1/2 Cup Measuring cup
- 1/4 cup water
- Whisk
- Electric mixer with paddle attachment
- Rubber Spatula

Let's start baking!

- Allow ingredients to thaw overnight in refrigerator
- Keep tart shells in packaging at room temperature until ready to use (or they may be kept frozen up to 6 months)
- Before mixing, allow ingredients to sit at room temperature for 30 minutes
- Note: Sour cream may separate and get lumpy through the freezing process – use a fork or whisk to mix it back together



1) Preheat oven to 325° F. Combine cream cheese and Eli's Magic Mix in electric mixer bowl; beat with paddle attachment until smooth.



2) Add the eggs, 1 at a time, and mix until smooth. Turn off the mixer and scrape down the sides and bottom of the bowl with a rubber spatula after each egg is added, to make sure all ingredients are well incorporated.



3) Measure 1/2 cup of the sour cream and add to the bowl, then mix until smooth. Be sure to turn off the mixer, scrape down the sides of and bottom of the bowl with a rubber spatula to make sure all ingredients are well incorporated, and mix again. *over*



4) Arrange all 12 tart shells on flat cookie sheet(s) about 2 inches apart (you may line the cookie sheet with parchment paper, optional).



5) With a spoon or small ice cream scoop, carefully fill each shell with batter until full and slightly mounded.



6) Bake at 325° F for about 15 minutes – or until the batter puffs slightly and is firm to the touch. Remove from oven and set aside.

While the tarts are baking, mix the topping:



7) Place water and blueberries in saucepan.

8) Add the Topping mixture slowly while stirring.

9) Heat on low until berries start to exude their moisture, then turn up heat to medium.



10) Heat mixture, stirring gently to keep bottom from scorching as mixture starts to thicken

11) Continue cooking until mixture begins to boil around the edge of the pan – mixture is done when it is clear, shiny and evenly thickened.



12) Pour mixture into a heat proof bowl and cover with plastic wrap – press the plastic wrap onto the surface of the filling to keep a skin from forming – allow to cool, then spoon onto cooled tarts.
13. Chill tarts, then serve!