

BLEEDING HEARTS



COOK TIME: 12-15 min

SERVES: 20

1 package of frozen puff pastry, thawed according to package directions

Red sanding sugar, optional

FOR THE FILLING

12 ounces frozen cherries, thawed with juice retained

1 tablespoon balsamic vinegar

½ cup sugar

¼ teaspoon ground clove

1 teaspoon cornstarch

FOR THE EGG WASH

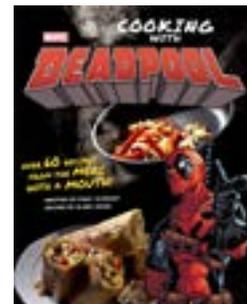
1 egg white

1 tablespoon water

SPECIAL SUPPLIES

3 inch heart cookie cutter

“My heart has been broken more times than I can count. And I’m not talking about the kind of broken that happens when you’re punched in the chest repeatedly after mocking one of the X-Men for choosing the codename “Strong Guy.” (How was I supposed to know he would be so strong?) I’m talking about the kind of heartbreak that only happens when the love of your life moves on without you. Or, as in the case of my first true love, Vanessa, moves on without you, but keeps finding ways to come back into your life and break your heart all over again. These little heart-shaped tarts are a lot like our love: Piping hot and syrupy sweet, but mere seconds away from being mercilessly devoured.”



- Deadpool

MAKE THE CHERRY FILLING

While the puff pastry is thawing, combine all of the filling ingredients, except cornstarch, in a small saucepan and bring to a simmer. Keep mixture at a gentle simmer, stirring frequently, until the cherries are soft and the juices have begun to thicken. Remove a small amount of juice from the pot and mix rapidly with the cornstarch until smooth. Pour cornstarch mixture into pot and bring to a boil. Boil for 1 minute. Remove from heat and transfer to a heatproof bowl or glass measuring cup. Chill in refrigerator until ready to assemble tarts.

PREHEAT OVEN TO 400°F

Line two cookie sheets with parchment or baking mats.

CUT OUT THE HEARTS

When the puff pastry has defrosted, roll out on a floured surface until about a ¼ inch thick. Use the cookie cutter to cut out 40 hearts if you can, using scraps if needed. Chill the hearts on the cookie sheets in the fridge for 15 minutes.

ASSEMBLE AND CRIMP

Working with one sheet at a time, place 2 or 3 cherries, lightly drained of juice, in the center of a heart. Cover with a second heart and use a fork to tightly crimp the edges all the way around. Repeat until all the hearts have been created.

FINISH AND BAKE

Brush each heart with egg wash and cut a slit in the center to vent. If desired, sprinkle the crimped edges with the sanding sugar. Bake for 12 to 15 minutes until golden and puffed. Remove from oven and allow to cool before serving. Enjoy warm or at room temperature.

RECIPE BY

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