
Jujube Tarts

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
DOUGH:			
1	cup	butter	
3	oz	cream cheese	
1	cup	flour	sifted
FILLING:			
2	quarts	jujubes	
4	cups	sugar	
1	tsp	ginger	
2	tsp	cinnamon	
8	oz	cream cheese	

Recipe Instructions:

1. Blend butter, cream cheese, flour and refrigerate 1 hour.
2. Put fruit in pot with slightly less water than will cover fruit. Boil.
3. Press fruit through colander and return to pot of fruit water.
4. Add sugar. Simmer and reduce in volume by half.
5. Add ginger and cinnamon.
6. Cool to lukewarm.
7. Add 8 oz. cream cheese.
8. Shape dough into 24 small balls.
9. Press into mini cupcake pans and fill with filing.
10. Bake at 350°F. for 25 minutes.

Recipe Notes :Recipe Serving #24

<http://edn.link/ph2nr7>