



# BERRY TARTS

## INGREDIENTS

Makes 6 tarts

- 6 dessert shells
- 1 (8-oz.) block cream cheese, softened
- 1/2 cup confectioners' sugar
- 1/4 tsp. vanilla
- Raspberry or blueberry jam (1/2 tsp. per tart)
- Fresh blueberries and raspberries, to top the tarts

## PREP TIME

25 minutes

## BAKE TIME

none

## INSTRUCTIONS

- 1** *Make the filling:* In a medium-size bowl, mix together the softened cream cheese and confectioners' sugar until smooth. Add the vanilla, blending everything together well; set aside.
- 2** Arrange dessert shells on serving plate. Spread 1/2 tsp. jam onto the bottom of each dessert shell, then add 1 1/3 Tbsp. of the cream cheese filling mixture over the jam in each dessert shell.
- 3** Top each filled tart with fresh blueberries and raspberries. Have fun making different fruit arrangements on top of the tarts!
- 4** Serve immediately or refrigerate tarts until ready to serve.  
*NOTE: You can use other kinds of fresh fruit to top the tarts, including sliced strawberries, blackberries, sliced kiwifruit, and sliced peaches.*

MARY & MARTHA