

Mixed Berry Tartlets



PREPARATION TIME
15 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
lemon sherbet



Making your own pie pastry is quick, easy and considerably less expensive than purchasing pre-formed frozen pastry. Be sure to make a dozen extra and freeze them for future baking needs.

SHOPPING LIST

- pastry shells • cream cheese
- blueberries • raspberries
- raspberry preserves • mint

ON HAND

- sugar

INGREDIENTS

- 8 frozen miniature pastry shells
- 8 ounces cream cheese, softened
- 1 cup sugar
- $\frac{1}{3}$ cup fresh blueberries or frozen blueberries, thawed, drained
- $\frac{1}{3}$ cup fresh raspberries or frozen raspberries, thawed, drained
- 3 tablespoons seedless raspberry preserves
- Mint leaves (optional)

SERVES **8**

COOKIN' *Express*

- To prevent messy drips, use a teaspoon to drizzle the melted preserves over the fruit filling.

Make Ahead

Prepare the tartlets up to 8 hours ahead; loosely cover and refrigerate. Allow tartlets to come to room temperature before serving.

♦ VARIATION

Vary the berries by using whatever is in season—such as blackberries and strawberries.

1 Bake pastry shells according to package directions. Place on a wire rack to cool completely.



2 Beat cream cheese with an electric mixer set at medium speed until light and fluffy. Gradually add sugar, beating continually at medium speed until smooth, about 3 minutes.

3 Spoon cream cheese mixture into cooled pastry shells, filling each shell $\frac{2}{3}$ full.



4 Arrange blueberries and raspberries over filling. Melt preserves in a small saucepan over low heat. Drizzle preserves over fruit topping. Garnish each tartlet with mint.