



Fresh Fruit Tart

Makes 6 Servings



Ingredients

- 11-1/2 ounce cream cheese
- 2 tablespoon sugar
- 1/2 tsp vanilla extract
- 6 purchased mini tart pie shell, tart 3"
- 1/2 cup fresh raspberries
- 1 kiwi fruit, thinly sliced into 12 slices
- 1 cup fresh strawberries, sliced
- 1 cup fresh blueberries
- 1/2 cup fresh blackberries
- 1/2 cup preserves, apricot, canned

Directions

Place cream cheese, sugar, vanilla in a mixing bowl. Blend with a paddle attachment until smooth. Place cream cheese mixture into pastry bag and pipe 2 oz. into each shell.

Garnish each tart with 2 kiwi rings, 4 strawberry slices, 5 blueberries, 2 raspberries and 2 blackberry.

In large sauce pan, heat apricot preserves over medium heat until melted and internal temperature reaches 140F. Glaze each tart with approximately 1 Tbsp. melted preserves over fruit to prevent discoloration.