

# Red, White & Blueberry Tarts

## Ingredients

- 1/2 pkg (16 oz) butter-flavored cookies (about 40 cookies)
- 6 tbsp (90 mL) butter (3/4 stick), melted
- 1/4 cup (50 mL) packed brown sugar
- 1 lemon
- 8 oz (250 g) cream cheese
- 1/4 cup (50 mL) powdered sugar
- 1/2 cup (125 mL) fresh strawberries
- 1/2 cup (125 mL) fresh blueberries
- 1/4 cup (50 mL) seedless raspberry preserves
- Additional powdered sugar for dusting (optional)

## Directions

1. Preheat oven to 350°F (180°C). Break cookies in half. Place half of the cookies into **Manual Food Processor**; cover and pump handle to form very fine crumbs. Transfer cookie crumbs to medium **Bamboo Fiber Mixing Bowl**. Repeat with remaining cookies. Add butter and brown sugar to mixing bowl; mix until moistened. Divide crumb mixture evenly among six **Mini Tart Pans**, pressing firmly into bottom and up sides using fingertips. Arrange tart pans on **Medium Sheet Pan**. Bake 5–8 minutes or until crusts are set and just beginning to brown.
2. Meanwhile, for filling, zest lemon using **Microplane® Zester** to measure 2 tsp (10 mL). Juice lemon using **Juicer** to measure 1 tbsp (15 mL). Place cream cheese in **Classic Batter Bowl**. Microwave, uncovered, on HIGH 10–20 seconds or until slightly softened. Add zest, juice and powdered sugar; mix well using **Mix 'N Scraper®**. Attach open star tip to **Easy Accent® Decorator**; fill with filling and set aside (see Cook's Tip).
3. Remove sheet pan from oven. Carefully transfer tart pans to **Stackable Cooling Rack** using **Chef's Tongs**. Cool 5 minutes. Hull strawberries using **Core & More**; cut into quarters using **Utility Knife**. Add strawberries, blueberries and preserves to **Small Batter Bowl**; toss gently to coat.
4. Carefully remove crusts from tart pans. Pipe filling over crusts; top with fruit mixture and sprinkle with powdered sugar, if desired.



### Yield:

- 6 servings of 1 tart

### Nutrients per serving:

Calories 510, Total Fat 33 g, Saturated Fat 15 g, Cholesterol 85 mg, Sodium 370 mg, Carbohydrate 52 g, Fiber 2 g, Protein 6 g

### Cook's Tips:

For best results, place Easy Accent® Decorator filled with filling into freezer until ready to use (up to 5 minutes). This makes the filling stiffer and easier to pipe over crusts.