

Fruit-Topped Cream Cheese Tarts



Summer is upon us. A popular time for entertaining friends and family. Here is a little treat that's delicious, pretty and quick to put together. Make it even easier, by using the substitute recipe for sweetened condensed milk, submitted by Jo Hacking.

Shortbread Tarts:

1 cup butter, softened
1/2 cup icing sugar
1-1/2 cups flour
1 tbsp cornstarch

Cream Cheese Filling:

1 - 8oz pkg. cream cheese, softened
1 can (14oz) sweetened condensed milk
1/3 cup lemon juice
1 tsp vanilla

Fresh fruit for topping

Preheat oven to 300°F.

Cream together softened butter and icing sugar.

Add flour and cornstarch and blend well.

Using a tablespoon measure of dough, roll into balls and place in mini muffin cups.

Press the dough with your fingers along the sides and bottom, to form a shell. Prick the bottoms with a fork.

Bake for 20 minutes.

Cool completely before filling.

In a large bowl, beat cream cheese until fluffy.

Gradually beat in the condensed milk, lemon juice and vanilla.

Mix until smooth and well combined.

Fill tart shells as least 2 hours before serving and top with fresh fruit.

Note: The shells may be made in advance and frozen. Thaw completely before filling.

Submitted by Rhoda A. Pembleton