

Lemon Blackberry Tarts



piecrust...homemade or premade
8 oz. cream cheese
1/2 cup lemon curd
2 cups fresh blackberries
4 T seedless blackberry spreadable fruit
4 tsp. lemon juice
mint sprigs
confectioners sugar

makes 8 tarts

Preheat oven to 400 degrees. Roll out piecrust or unfold if you are pressed for time and used the grocery store brand. Cut 8 4 1/2 -5 inch rounds. Press rounds into individual tart pans. (They should measure about 3 1/2 - 4 inchs.) Press the bottoms and sides firmly and trim excess even with the top of the pans. Prick bottoms of crust several times with a fork. Place pans on a baking sheet and bake for 10-12 minutes or until golden. Cool completely.

In a bowl, beat cream cheese and lemon curd on medium speed until smooth. Divide filling between pastry shells, spreading evenly. Refrigerate for at least 2 hours until well chilled.

Before serving, remove the tarts from the pans. Arrange on individual plates or platter. Arrange berries on the tarts. Combine fruit spread and lemon juice and spoon over tarts. Add a mint sprig and sift confectioners sugar over the top.