

Dessert

Mini Fruit Cream Cheese Tarts

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Preparation Time: 10 minutes

Chill: 2 hours

1 package (8 oz) cream cheese, softened

1 can (14 oz) Eagle Brand sweetened condensed milk

1/3 cup lemon juice

1 teaspoon vanilla extract

24 fillo shells (thawed) OR prepared tart-size crusts (2 or 3 inch)

Assorted fruit (such as strawberries, blueberries, bananas, raspberries, oranges, cherries, kiwi, grapes or pineapple)

2 tablespoons Smucker's apple jelly, melted

In a large bowl, beat the cream cheese until fluffy.

Gradually beat in the sweetened condensed milk until smooth.

Stir in the lemon juice and vanilla.

Spoon about two teaspoons of the mixture into each mini shell.

Top with the fruit.

Brush with the melted jelly.

Chill for 2 hours or until set.

Yield: 24 mini tarts

Per Serving (excluding unknown items): 841 Calories; 81g Fat (85.2% calories from fat); 18g Protein; 14g Carbohydrate; trace Dietary Fiber; 255mg Cholesterol; 686mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Fruit; 15 Fat.