# **Mini Apricot Tarts**

Tom Mullen - Port St Lucie, FL

### Yield: 30 tarts

1 carton (8 ounce) low-fat cream cheese, softened

1 container (6 ounce) low-fat vanilla vogurt

1/2 can (12 ounce) apricot cake and pastry filling (such as Solo)

2 boxes (15 count) frozen phyllo mini muffin shells (such as Athens) In a bowl, mix the cream cheese and yogurt. Whisk until smooth.

Add 1/2 cup of the apricot filling. Whisk until smooth.

Place approximately one heaping tablespoon of the mixture in each phyllo cup.

Garnish with apricot bits, raspberries, blueberries or sugar-free whipped topping as desired.

Refrigerate until served.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

#### Desserts

#### Dar Canrina Mutritional Analysis

0	Vitamin B6 (mg):	0mg
0.0%	Vitamin B12 (mcg):	0mcg
0.0%	Thiamin B1 (mg):	0mg
0.0%	Riboflavin B2 (mg):	0mg
0a	Folacin (mcg):	0mcg
<del>-</del>	Niacin (mg):	0mg
	Caffeine (mg):	0mg
. •	Alcohol (kcal):	0
•	% Dofuso	በ በ%
0mg		
0g	Food Exchanges	
0g	Grain (Starch):	0
	0.0% 0.0% 0.0% 0g 0g 0g 0g 0g 0g 0g	0.0% 0.0% Thiamin B12 (mcg): Thiamin B1 (mg): Oncomposition of the property of

Protein (g):	0g	Lean Meat:	0
Sodium (mg):	0mg	Vegetable:	0
Potassium (mg):	0mg	Fruit:	0
Calcium (mg):	0mg	Non-Fat Milk:	0
Iron (mg):	0mg	Fat:	0
Zinc (mg):	0mg	Other Carbohydrates:	0
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	0IU		
Vitamin A (r.e.):	0RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 0	Calories from Fat: 0			
	% Daily Values*			
Total Fat 0g	0%			
Saturated Fat 0g	0%			
Cholesterol Omg	0%			
Sodium 0mg	0%			
Total Carbohydrates 0g	0%			
Dietary Fiber 0g	0%			
Protein 0g				
Vitamin A	0%			
Vitamin C	0%			
Calcium	0%			
Iron	0%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.