## Mini Berry Cherry Tarts

## Servings: 15

1 cup orange flavored dried cranberries
1/2 cup hot water
1 teaspoon vanilla extract
1 cup tart cherries
1/4 cup sugar
1 tablespoon boney
1 box (15 tart shells) Athens mini
fillo sbells
1/4 cup whipped topping (for
garnish), thawed
15 mint leaves (for garnish)

In a small saucepan, combine the cranberries, hot water and vanilla extract. Let soak for 30 minutes.

Add the cherries, sugar and honey. Simmer over low heat until it comes to a slow boil. Remove from the heat and let cool for 30 minutes.

Spoon one tablespoon of filling into each tart shell.

Garnish with whipped topping and a mint leaf.
Serve immediately.

Per Serving (excluding unknown items): 23 Calories; trace Fat (1.1\% calories from fat); trace Protein; 6 g Carbohydrate; trace Dietary Fiber; Omg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 1/2 Other Carbohydrates.

Desserts

| Calories (kcal): | 23 | Vitamin B6 (mg): | trace |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 1.1\% | Vitamin B12 (mcg): | Omcg |
| \% Calories from Carbohydrates: | 97.1\% | Thiamin B1 (mg): | trace |
| \% Calories from Protein: | 1.8\% | Riboflavin $\mathbf{B 2}$ (mg): | trace |
| Total Fat (g): | trace | Folacin (mcg): | 1 mcg |
| Saturated Fat (g): | trace | Niacin (mg): | trace |
| Monounsaturated Fat (g): | trace | Caffeine (mg): | Omg |
| Polyunsaturated Fat (g): | trace | \% Doficn. | ก ก\% |
| Cholesterol (mg): | Omg |  |  |
| Carbohydrate (g): | 6 g | Food Exchan |  |
| Dietary Fiber (g): | trace | Grain (Starch): | 0 |


| Protein $(\mathrm{g}):$ | trace | Lean Meat: | 0 |
| :--- | ---: | :--- | ---: |
| Sodium $(\mathrm{mg}):$ | 1 mg | Vegetable: | 0 |
| Potassium $(\mathrm{mg}):$ | 19 mg | Fruit: | 0 |
| Calcium $(\mathrm{mg}):$ | 2 mg | Non-Fat Milk: | 0 |
| Iron $(\mathrm{mg}):$ | trace | Fat: | 0 |
| Zinc $(\mathrm{mg}):$ | trace | Other Carbohydrates: | $1 / 2$ |
| Vitamin C $(\mathrm{mg}):$ | 1 mg |  |  |
| Vitamin A (i.u.): | $133 I \mathrm{U}$ |  |  |
| Vitamin A (r.e.): | $13 R E$ |  |  |

## Nutrition Facts

Servings per Recipe: 15
Amount Per Serving

| Calories 23 | Calories from Fat: 0 |
| :--- | ---: |
|  | \% Daily Values* |
| Total Fat trace | $0 \%$ |
| Saturated Fat trace | $0 \%$ |
| Cholesterol Omg | $0 \%$ |
| Sodium 1mg | $0 \%$ |
| Total Carbohydrates 6 g | $2 \%$ |
| Dietary Fiber trace | $1 \%$ |
| Protein trace |  |
| Vitamin A | $3 \%$ |
| Vitamin C | $2 \%$ |
| Calcium | $0 \%$ |
| Iron | $0 \%$ |

* Percent Daily Values are based on a 2000 calorie diet.

