

## Dessert

---

# Blueberry-White Chocolate Cream Ginger Tart

Alice Wilson - Fairport, NY

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 8**

**Preparation Time: 20 minutes**

**Start to Finish Time: 2 hours 20 minutes**

**1 roll Pillsbury refrigerated sugar cookie dough**

**1/4 cup Pillsbury Best all-purpose flour**

**1 tablespoon McCormick ground ginger**

**1 tablespoon McCormick crystallized ginger**

**1 teaspoon McCormick ground cinnamon**

**1 teaspoon McCormick ground nutmeg**

**1 bag (12 oz) Hershey's premier white baking chips**

**1 package (8 oz) cream cheese, softened**

**1/4 cup heavy whipping cream**

**2 teaspoons lemon peel, grated**

**2 cups fresh blueberries**

Preheat oven to 350 degrees.

Let the cookie dough stand at room temperature for 10 minutes to soften.

Spray a 12-inch pizza pan with Crisco Original no-stick cooking spray.

In a medium bowl, break up the cookie dough. Add the flour, ground ginger, crystallized ginger, cinnamon and nutmeg. Mix with a wooden spoon or knead with your hands, until well blended. Press the dough evenly in the bottom of the pan.

Bake for 15 to 20 minutes or until golden brown. Cool completely, about 30 minutes.

In a medium microwaveable bowl, microwave the white chips on HIGH for 1 minute to 1 minute and 45 seconds, stirring every 30 seconds, until smooth.

Add the cream cheese, cream and lemon peel. Beat with an electric mixer on medium speed until smooth.

Spread the mixture over the cooled crust. Arrange the blueberries over the cream cheese mixture. Press into the filling.

Refrigerate for one hour. Cut into wedges.

Store in the refrigerator.

---

Per Serving (excluding unknown items): 147 Calories; 13g Fat (76.9% calories from fat); 3g Protein; 6g Carbohydrate; 1g Dietary Fiber; 42mg Cholesterol; 91mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat.