



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Summer Fruit Tart

Yield: Serves 8

Ingredients

Cookie Crust

1 1/2 cups flour

1/4 cup brown sugar

2/3 cup butter, softened

1 egg

Lemon Filling

1/2 cup lemon curd (store-bought or homemade)

1 package (8 oz.) cream cheese

Fresh fruit of your choosing (2-3 cups)

Crust-

Prepare the crust by mixing all the ingredients until a dough forms (using a mixer or food processor).

Press dough as evenly as possible into an ungreased 10" tart pan.

Place tart pan (with dough) in the freezer about 10 minutes. Remove from freezer, place on a baking sheet, and bake in a pre-heated 400°F oven for 10-12 minutes, or until light brown. Allow to cool.

Filling-

Beat the cream cheese with an electric mixer until smooth. Add lemon curd, and continue beating, until fully incorporated and smooth. Spread over cooled cookie crust, and refrigerate 1 hour (loosely covered) until filling is slightly firm.

Arrange fresh berries or assorted summer fruits over lemon filling.

If desired, brush fruit with warmed red currant, or apple jelly, for a shiny appearance.

Serve immediately, or refrigerate until ready to serve (up to 4 hours).

Credit: gloroustreats.com