

FRUIT TART

A Beautiful Brunch Dish

INGREDIENTS:

For Crust/Spread:

- 1/2 Cup Confectioner's Sugar
- 1 1/2 Cups of flour
- 1/1/2 Sticks softened and sliced butter, (unsalted)
- 1 (8oz) package of cream cheese (softened)
- 1/2 cup, plus 1/4 cup granulated sugar
- 1 tsp Vanilla

For Topping:

sliced strawberries, kiwi slices, blueberries and raspberries (any fruit you love, I have used bananas before in a pinch)

- 1 6oz can thawed frozen limeade concentrate
- 1 Tbsp cornstarch
- 1 Tbsp fresh lime juice
- Whipped Cream



INSTRUCTIONS:

Preheat oven to 350 degrees.

For the Crust: Combine confectioner's sugar, flour and butter in a food processor or blender until it forms a ball. With your fingers, press the dough into a 12 inch tart pan with removable bottom, be careful to push the crust tightly near the sides. Pat until the crust is level and even. Bake for 10-12 minutes or until lightly brown at the edges. Set aside to cool completely. Seriously. If you don't everything will melt and crack and you will cry when you try to make this look pretty.

For the Filling/Topping: Beat the cream cheese, sugar and vanilla together until smooth. Spread over cooled crust. Take your sliced strawberries and start to make a circle. Repeat with kiwi, blue berries and raspberries. If you want, go nuts and make a masterpiece.

For the glaze: Yes, there is another yummy element that puts this over the top. Combine the limeade, cornstarch, lime juice and sugar in a small sauce pan and stir over medium heat until clear and thick, about 2 minutes. Let it cool and drizzle it over with a measuring cup. You may not use all the glaze.

Keep in fridge and remove about 15 minutes before serving. Slice into wedges and top with fresh whipping cream.