

Mini Fruit Tarts



This recipe yields 16 (5-inch) tarts

Ingredients for Crust:

- 1 cup (2 sticks) unsalted butter, softened
- 1 ½ cups granulated sugar
- 1 egg
- 1 teaspoon pure vanilla extract
- 2 ¼ cups all purpose flour
- ½ teaspoon baking powder
- ½ teaspoon Kosher salt

Ingredients for the Filling:

- 1 package (8-ounce) cream cheese, softened
- 1 package (8-ounce) mascarpone cheese, softened
- 1 cup confectioners' sugar
- ½ cup heavy whipping cream
- 2 tablespoons lemon juice
- 2 tablespoons lemon zest
- 1 cup strawberries, sliced
- 1 cup blackberries
- 1 cup raspberries
- You can also use: sliced kiwi, sliced mango, sliced peaches, etc.

Steps:

1. Begin by creaming together the butter and sugar until light, white and fluffy (mixture should be stuck to the sides of the bowl). Scrape down sides of the bowl and add egg and vanilla. Beat again until well incorporated.
2. In a medium-sized bowl whisk together the flour, baking powder and salt.
3. Add the flour mixture to the butter mixture and stir until just-combined (being careful not to overmix). Remove dough to a piece of parchment paper. Form a disk, cover and refrigerate for a few hours until firm.
4. **To make the filling:** In a stand mixer, beat together the softened cream and mascarpone cheeses along with the sugar until mixture is lump-free. Add the whipping cream, lemon juice and lemon zest beating again until well-incorporated. Refrigerate until ready to use.
5. **Preheat oven to 350°F.** Roll dough out pretty thin (about ⅛"). Using a round biscuit cutter or the actual small tart pans, cut out circles. Place each circle in the tart pan and press in so as to ensure an even layer of dough on the bottom and up the sides. Place tart pans on baking sheet pan and bake for 8 - 10 minutes (or until the sides of the tartlettes are turning golden brown. Remove from oven and let cool fully before using a toothpick to pry out crust base.
6. Once cooled, spoon some of the cheese filling into each tartlette. Top with your desired fruit of choice. Serve immediately or chill.