

VANILLA FRUIT TART



Crust

3/4 cup softened butter
1/2 cup powdered sugar
1 1/2 cups flour

- 1) Heat oven to 300.
- 2) Beat butter and powdered sugar until light and fluffy; blend in flour.
- 3) Press into 9x13 pan, a round pizza pan, or in this case I cut them out into individual circles with a glass to make more aesthetic individual servings.
- 4) Bake 20-25 minutes, then cool completely.

Filling

1 2/3 cup (or 10 oz.) Vanilla or White Chocolate chips
1/4 cup whipping cream
8 oz. softened cream cheese

- 1) Microwave chips and whipping cream together on HIGH for 1 to 1 1/2 minutes. Stir until smooth and melted together. Beat in cream cheese.
- 2) Spread over cooled crust.

Fruit

Arrange whatever fruit happens to be in season over the filling.

Glaze

(you could probably avoid this step if you want, but it makes the dessert look really pretty)

1/4 cup sugar
1 T corn starch
1/2 cup pineapple juice (I usually pour off the juice from some kind of canned pineapple product)
1/2 teaspoon lemon juice

- 1) In small saucepan combine sugar and cornstarch; stir in juices. Cook over medium heat, stirring constantly, until thickened; cool.
- 2) Pour over fruit which is over the topping which is over the crust which makes everybody happy when all put together.

*Light
Refreshments
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