

Sugar Cookie Fruit Tart

From: Nicole Miller

Serves: 8-12 Cook Time: 20 min

Ingredients:

1/2 C softened butter
1 C granulated sugar
1 egg
1/8 C milk
1/2 tsp vanilla
1-3/4 C flour
1/4 tsp baking soda
1/4 tsp cream of tartar
1/4 tsp salt

Cream Cheese Custard:

1 8 oz pkg. cream cheese; softened
1/3 C granulated sugar
1/2 tsp vanilla

Fruit of choice or use:

1 sliced banana
1 pint strawberries
1 sliced kiwi fruit
1/2 pint blueberries



Instructions

1. Preheat oven to 350°. Grease bottom of a fluted tart pan.
2. Cream butter and sugar until fluffy.
3. Stir in egg.
4. Blend in milk and vanilla.
5. In a separate bowl, stir together flour, baking soda, cream of tartar and salt. Stir this into the creamed mixture.
6. Spread dough evenly into the greased fluted tart pan and bake for 22-27 minutes, until lightly golden.
7. Cool completely in the pan, on a wire rack. After it is completely cooled, remove it from the pan.
8. Beat together the ingredients for the cream cheese custard; until smooth. Spread evenly over the tart crust to within 1/2" from the edge.
9. Arrange fruit as desire on top of the cream cheese layer. Refrigerate for 1 hour.
10. Slice into wedges and serve.

