

# How to Make Tarts

## Pick-Your-Fruit Tarts

Pastry dough (from Professional Just-Add-water Pie Crust mix or equal)

1/4 cup sugar

1/4 cup orange juice

1/4 cup water

2 teaspoons cornstarch

Bavarian Cream Filling

2-3 cups fruit of your choice

1. Make the tartlet crusts with the pastry dough. Prick the bottoms with a fork. Cover the bottoms with ceramic pie crust beads or other weights. Bake at 375 degrees for ten minutes or until the crusts begin to brown. Remove from the oven to cool.
2. Gradually combine water and cornstarch in a small bowl until cornstarch dissolves. Combine sugar and orange juice in a saucepan; bring to a boil, stirring constantly. Add the water and cornstarch mixture. Boil for 2 minutes or until thickened. Cool to room temperature.
3. Fill each tart with Bavarian Cream.
4. Top with desired fresh fruit.
5. Brush glaze over fruit.



## White Chocolate Tarts with Huckleberry Crème

Pastry dough (from Professional Just-Add-water Pie Crust mix or equal)

1/4 cup heavy cream

4 ounces white chocolate wafers

4 ounces cream cheese

3/4 cup heavy cream

1/4 cup granulated sugar

1 teaspoon huckleberry flavor

2 drops Electric Purple Food Color Gel

6. Make the tartlet crusts with the pastry dough. Prick the bottoms with a fork. Cover the bottoms with ceramic pie crust beads or other weights. Bake at 375 degrees for ten minutes or until the crusts begin to brown. Remove from the oven to cool.
7. Make the filling by heating over low heat the white chocolate wafers with the 1/3 cup cream, stirring often, until the chocolate is melted. The filling can be made in the microwave or on the stove top. Spoon filling into each tart shell.
8. Make the topping by beating the 3/4 cup cream with half the sugar until stiff peaks form. Fold in the flavor and the color. Beat the cream cheese and remaining sugar together until smooth. Fold the whipped cream into the cream cheese mixture.
9. Just before serving, assemble the tarts.