

# Fresh Fruit Tart by Lynn's Recipes

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Lynn demonstrates how to make a beautiful Fresh Fruit Tart that would be perfect for a July 4th event. Very colorful and impressive, but easy to make. From Paula Deen.

## Ingredients:

### Crust:

- ½ cup confectioners' sugar
- 1-1/2 cup all purpose flour
- 1-1/2 sticks unsalted butter, softened

### Filling:

- 1 (8 ounce) package cream cheese, softened
- ½ cup granulated sugar
- 1 teaspoon vanilla extract

### Topping:

- Fresh sliced strawberries, sliced kiwi, blueberries, raspberries

### Glaze:

- 1 (6 ounce) can frozen limeade concentrate, thawed
- 1 Tablespoon cornstarch
- 1 Tablespoon fresh lime juice
- ¼ cup granulated sugar

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## Directions:

You will need a 12" tart pan with removable bottom.

Preheat oven to 350°.

For the crust, combine the confectioners' sugar, flour and butter in a food processor and process until the mixture forms a ball. With your fingers, press the dough into the 12" tart pan, making sure to push into the indentations in the sides. Pat until the crust is even. Bake for 10-12 minutes, until lightly browned. Set aside to cool.

For the filling and topping: Beat the cream cheese, sugar and vanilla together until smooth. Spread over the cooled crust. Cut the strawberries into 1/4 " slices and arrange around the edge of the crust. For the next circle, use the kiwi slices. Add another circle of strawberries, filling in any spaces with blueberries. Cluster the raspberries in the center of the tart.

For the glaze: Combine the limeade, cornstarch, lime juice, and sugar in a small saucepan and cook over medium heat until clear and thick, about 2 minutes. Let cool. With a pastry brush, glaze the entire tart. You will not use all the glaze.

Keep tart in the refrigerator. Remove about 15 minutes before serving. Slice into 8 wedges.

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