



Cream Cheese Tarts (Recipe makes 24)

Preheat oven to 375 degrees. You'll need 24 tart shells (I use Tenderflake). Remove the frozen tarts from freezer and thaw at room temperature for 5-10 minutes. Place on a cookie sheet and bake for about 12 minutes. You can rush the cooling process by putting the whole cookie sheet in the refrigerator for as long as it takes you to mix up the following.

1 brick cream cheese (250 g pkg.)
1 cup of white sugar
1 tsp. lemon juice

Put all above in a bowl and beat with electric beater. Set aside.

Whip up 1 packet Dream Whip with $\frac{1}{2}$ cup cold milk and 1 tsp. vanilla. With electric beater on low, add Dream Whip to Cream Cheese mixture until just blended. Spoon into cooled tarts – there's enough to fill 24 tarts exactly. Cut up some of your favourite colourful fruits to garnish the top – I like kiwi, mandarin oranges, blueberries, raspberries, strawberries. Or I have drizzled with homemade chocolate or caramel sauce for grandkids on occasion.