

## **Summer Berry Tart**

### *Ingredients:*

- A 9-inch Graham Cracker Pie Crust (or feel free to make your own)
- 8 oz cream cheese (regular or 1/3 less fat will work)
- 1/3 cup sugar
- 2 tablespoons of orange juice
- Assortment of fresh berries (when available) from the Farmers Market
  - o Strawberries
  - o Blueberries
  - o Raspberries
  - o Blackberries

\*You can use other berries such as blackberries if you prefer.
- Red currant jelly (approx. ½ cup melted)

### *Directions:*

Place the cream cheese, sugar, and orange juice in a bowl and mix together until smooth. Add the mixture to the pie crust and spread evenly. If you make your own crust, please allow the crust to cool completely. Top with the assorted berries of your choice. I start an outer ring of strawberries, add blueberries for the next ring, then raspberries, back to blueberries and end with a strawberry in the middle.

Melt the red currant jelly. Brush the berries with the jelly. Cover and refrigerate the tart for about three hours. Serve with a dollop of cool whip and a mint for garnish.

A great summer treat and festive for 4<sup>th</sup> of July!