

GEM TEA PASTRIES

(Cream Cheese Tarts)

Tart shells:

1 pkg. (3 oz) cream cheese, softened
¼ cup butter or margarine, softened
1 cup flour
½ tsp. Salt

Beat cream cheese and butter in small bowl until fluffy. Beat in flour and salt. Refrig 30 mins. Press about 1 tsp. of the dough into each cup of the tart/teacake pan (adjust according to size of cups of pan).

Almond Filling:

¾ cup light brown sugar
1 egg
2 tsp. vanilla
½ tsp. almond extract

optional:

sliced or slivered almonds
whipped cream

Mix brown sugar, egg, vanilla, and extract; spoon half the mixture into pastry lined cups, using about 1 tsp. mixture for each. Bake 350deg. for 15 minutes; (optional press 1 or 2 almonds in filling in each cup). Bake until filling is set and pastry is beginning to brown, 5 to 10 minutes, total bake time 20-25 minutes. Cool in pan 5 minutes; remove and cool on wire rack. For added garnish, use red or green candied cherries and cut in small slivers placing one piece in center of the tart or use whipped cream swirls.