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Berries & Cream Tart

Prep time: 20 minutes

Servings: 6

This simple, yet impressive, cream tart pairs beautifully with fresh fruit for an easy dessert to whip up quickly on a weeknight or weekend party. The sweet crust has just two delicious ingredients while the filling has a heavenly custard texture that makes you want seconds, thirds, and fourths. Top it off with an assortment of your favorite seasonal berries and enjoy!

Green Valley Creamery

Ingredients

Crust:

12-15 non-dairy ginger or chocolate cookies, finely ground

4 Tbsp. Green Valley Creamery Lactose-Free Butter, melted

Filling:

2 (8 oz.) tubs Green Valley Creamery Lactose-Free Cream Cheese

½ cup fine sugar, sifted

2 eggs

2 Tbsp. freshly squeezed lemon juice

1 tsp. vanilla extract

Fresh, seasonal berries, such as raspberries, blackberries, blueberries and strawberries.

Instructions

1. Preheat oven to 350°F and set the rack to the middle of the oven.
2. Line the bottom of a 9-or 10-inch tart pan with parchment paper and cover inside rim with vegetable oil.
3. Place ground cookies and melted butter in a medium bowl and mix with a fork until evenly moist.
4. Transfer mix into prepared tart pan. Evenly spread and carefully push up the

sides with a measuring cup to achieve an even layer.

5. Bake crust for 7-8 minutes until fragrant and slightly brown. Remove from oven and let cool for a few minutes.
6. Using a hand mixer on the lowest speed, mix cream cheese and sugar in a large bowl until blended. Add eggs, lemon juice and vanilla until well combined.
7. Carefully pour cream cheese mix into baked crust and transfer pan back into oven. Bake for 20-25 minutes until set, but not brown. Remove from oven, cool completely and refrigerate for at least one hour.
8. Garnish with fresh seasonal berries. Serve cold.