

FRUIT TARTS WITH LEMON CHEESECAKE MOUSSE

Crust

1 $\frac{1}{3}$ cups (6 $\frac{2}{3}$ ounces) all-purpose flour
1/4 cup (1 $\frac{3}{4}$ ounces) granulated sugar
1/8 teaspoon salt
10 tablespoons unsalted butter
2 tablespoons water

Mousse

8 oz. cream cheese, softened
1/4 cup granulated sugar
1 cup lemon curd
2 cups frozen whipped topping thawed
1/3 cup apricot preserves
2 tsp. lime juice (or water)

2 ripe peaches or nectarines (optional)
4 cups berries (raspberries, blueberries, blackberries mixed)
1/3 cup apricot preserves

Tools: Tart pan (large or minis), measuring cups and spoons, electric mixer, medium saucepan, heat-proof spatula, 2 large bowls, small bowl, microwave, cutting board, mat, knife, large spoon or rubber spatula, pastry brush, cookie scoop (optional)

1. Preheat oven to 350 degrees. Whisk flour, sugar, and salt together in bowl.
2. Melt butter in small saucepan over medium- high heat, swirling saucepan occasionally, until foaming subsides. Cook, stirring with heatproof spatula, until golden brown and smells nutty, 1 to 3 minutes.
3. Remove saucepan from heat and add water. When bubbling subsides, transfer butter to bowl with flour mixture and stir until well combined.
4. Transfer dough to 9-inch tart pan with removable bottom and let dough rest until just warm, about 10 minutes.
5. Use your hands to evenly press and smooth dough over bottom and up side of pan. Place pan on wire rack set in rimmed baking sheet and bake until golden brown, 25 to 30 minutes, rotating pan halfway through baking. Let crust cool completely, about 1 hour. *Be sure not to under-bake!
6. Meanwhile, wash and dry berries. Peel and thinly slice peaches into 1/4" slices. or slice unpeeled nectarines.
7. Mousse: In a mixing bowl using an electric mixer, beat cream cheese and sugar until light and fluffy. Stir in lemon curd until combined. Fold in whipped topping.

8. Spread lemon mousse into cooled tart dough and arrange fruit on top.
9. Microwave preserves and lime juice in small bowl until fluid, 20 to 30 seconds. Using pastry brush, gently dab mixture over fruit, avoiding fruit chunks. Refrigerate tart for 30 minutes. Slice and serve. Makes 8 servings. *Source: Mousse adapted from HungryHappenings.com and tart crust is from Cooks Illustrated.*