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Valentine’s Day Mini-Tart Cookies

Prep Time: 1 hour

Resting time: 1 hour

Servings: 12 Tarts

This Is What You Need:

1 stick unsalted butter

1/3 cup granulated sugar

1 large egg at room temperature

1 teaspoon vanilla extract

1 ¾ cups all-purpose flour

¼ teaspoon salt

1 cup heavy cream

½ package of vanilla instant pudding mix

1 ½ cups cut and cleaned strawberries, blueberries, raspberries, pineapple, and blackberries

This is how you do it:

Using a rubber spatula or hand-mixer on low speed, mix together the butter, sugar, egg, and vanilla in a large bowl just until creamy. In a bowl, combine flour and salt.

Slowly add flour mixture to the butter mixture. If using the spatula becomes difficult, continue to mix the dough with your hands. Divide dough in half and cover. Refrigerate 1 hour or until firm enough to handle.

Pre-heat oven to 375 degrees.

On a lightly-floured surface, roll each half of the dough to about ¼ inch thick.

Cut 12 circle cookies from the dough. Turn clean cupcake pan upside down; gently grease. Place cupcake pan onto a cookie sheet. Form circles of dough around each cupcake cavity. Bake 18 to 20 minutes, or until cookies look dry and edges are lightly-browned. Allow to cool completely before removing.

Filling: In a medium bowl, add heavy cream and pudding mix. Beat on low speed with a hand-mixer until mixture thickens. If you do not have a hand mixer, place all ingredients in a re-sealable, plastic bag and shake until mixture thickens. Divide filling, and fill each cookie cup and top with fresh fruit.

Special Note:

No Rolling Pin? Use any type of straight glass bottle; a vinegar or wine bottle (cover the bottle in plastic wrap to avoid any leakage) works.

No cookie cutters? A water glass works fine.

Video Viewers: baking powder was omitted from the recipe.