

## White Chocolate Fruit Tart

### CRUST

¾ c. butter, softened

½ c. confectioner's sugar

1 ½ c. flour

### FILLING

10 oz. pkg vanilla chips, melted

¼ c. whipping cream

8 oz. cream cheese

Fruits/berries, washed and sliced

### GLAZE

6 Tb. sugar

4 tsp. cornstarch

1 tsp. lemon juice

1 c. clear juice (apple or berry)

Preheat oven to 300°.

Cream butter and sugar. Gradually add flour. Press into an ungreased 11" tart pan with removable bottom. Bake at 300° for 25-30 min or until lightly browned. Cool.

Beat chips and cream. Add cream cheese and beat until smooth. Spread over crust. Chill for 30 min. Wash, dry and slice seasonal fruits and berries and arrange on filling (do not use raw pineapple or kiwi – they interfere with glaze setting up).

Combine glaze ingredients and bring to a boil. Boil until thickened. Cool. Brush or drizzle over fruit. Chill at least 1 hour before serving. Store in refrigerator.