

# Delightful Blueberry & Lemon Zest Cream Cheese Tart

## INGREDIENTS:

- ½ cup butter, melted
- ⅓ cup sugar + 2 Tablespoons sugar, divided
- ¼ teaspoon cinnamon
- ½ teaspoon salt, divided
- 1 cup flour
- 8 oz cream cheese, softened
- ⅓ cup dark brown sugar
- 2 Tablespoon lemon zest +  
2 teaspoon lemon zest, divided
- 3 Tablespoons fresh lemon juice, divided
- 4-6 cups *Triple Delight Blueberries*
- 1 teaspoon honey
- fresh mint for garnish



## DIRECTIONS:

1. Preheat the oven to 350°F.
2. **To make the Crust:**
  1. In a medium bowl combine melted butter and 2 Tablespoons of sugar.
  2. Add cinnamon, ¼ teaspoon salt and 1 cup of flour to the sugar/butter mixture.
  3. Combine to form dough (caution: this dough will be wet).
  4. Press the dough into a 9 inch tart pan.
  5. Place tart pan containing crust onto a baking sheet.
  6. Bake for 15-17 minutes until golden brown and set.
  7. Allow to cool.
3. **To make the Sauce:**
  1. In a small saucepan combine 2 Tablespoons lemon zest, 2 cups Triple Delight Blueberries and ½ cup of sugar.
  2. Bring to a boil and then simmer until fruit has released its juices and thickened slightly.
  3. Remove from heat and then stir in 1½ Tablespoons fresh lemon juice.
  4. Allow to cool and then pour into a clean container.
4. **To make the filling:**
  1. In a stand mixer, combine cream cheese and brown sugar.
  2. Add 2 teaspoons lemon zest and 1½ Tablespoons lemon juice
  3. Combine until smooth.
5. **To make the Tart:**
  1. Pour cream cheese filling into cooled tart crust.
  2. Take a heaping ¼ cup of blueberry lemon sauce and drizzle it over the top of the filling, using a knife to then swirl it into the filling.
  3. Cover top of tart with the remaining fresh Triple Delight Blueberries.
  4. Drizzle with honey.
  5. Cool in the refrigerator for approximately one hour (or more).
6. Serve and enjoy!