

Pixie Seed Fruit Tart



Ingredients

CRUST:

- 3/4 cup butter, softened
- 1/2 cup confectioners' sugar
- 1-1/2 cups all-purpose flour

FILLING:

- One package (10 to 12 ounces) of white baking chips, melted and cooled
- 1/4 cup heavy whipping cream
- One package (8 ounces) cream cheese, softened

FRUIT:

- 1 cup blueberries
- 1-pint fresh strawberries, sliced
- 1 cup raspberries
- Two kiwifruits, peeled and sliced
(1 cup of blackberries, diced peaches, or any of your favorite soft fruits)

GLAZE:

- 3 tablespoons sugar
- 2 teaspoons cornstarch
- 1/2 teaspoon lemon juice
- 1/2 cup orange juice (or pineapple)

Directions

For the crust:

In a small bowl, cream butter and confectioners' sugar until light and fluffy. Gradually add flour and mix well. Press into an ungreased 11-in. fluted tart pan with removable bottom or 12-in. pizza pan with sides. Bake at 300° for 25-30 minutes or until lightly browned. Cool on a wire rack.

For the filling:

In a small bowl, beat melted chips and cream. Add cream cheese; beat until smooth.

Spread over crust. Refrigerate for 30 minutes.

Clean, dry, and arrange the blueberries, strawberries, raspberries, and kiwi overfilling.

For glaze:

In a small saucepan, combine sugar and cornstarch. Stir in lemon juice and orange juice until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Cool.

Brush glaze over fruit. Refrigerate for 1 hour before serving. Refrigerate leftovers.