

Blueberry Lemon Cream Tarts

INGREDIENTS

1 cup graham cracker crumbs
1 1/2 T granulated sugar
1/2 stick unsalted butter, melted
2 T packed light brown sugar
1/4 cup sour cream
1/4 tsp vanilla
4 oz cream cheese, softened
1/2 tsp finely grated fresh lemon zest
1 1/3 cups blueberries (6 oz)
confectioners sugar for dusting
4 (3 3/4 inch nonstick fluted tart pans or 8 oz ramekins)

DIRECTIONS

Preheat oven to 350 degrees with a baking sheet on the middle rack.

Stir together graham cracker crumbs, granulated sugar, and butter in a bowl with a fork until combined well, then press mixture with your fingers and back of spoon evenly onto bottom and up side of each tart pan. If using ramekins, press mixture 3/4 inch up sides.

Put tart pans on preheated baking sheet and bake crusts until slightly darker, about 10 mins, then cool 10 mins on a rack. Ramekins will need to cool an additional 5 mins in refrigerator, Gently push bottom of each tart pan to loosen crust, then invert crust onto you hand and place on a serving plate. If using ramekins, leave crusts in ramekins.

While crusts cool, whisk together brown sugar, sour cream, and vanilla in a small bowl until sugar is dissolved. Beat cream cheese in medium bowl with an electric mixer until smooth, then add sour cream mixture and zest, beating until just combined well.

Divide cream cheese filling among tart shells, spreading evenly, then top with blueberries and dust with conf sugar.

Serves 4