



FRUIT SPREAD MINI TARTS



SERVES:
18

PREP TIME:
15M

COOK TIME:
20M

DAIRY FREE VEGETARIAN

INGREDIENTS:

1 Jar of Your Favorite
Crofter's Organic Fruit Spread
(Feel free to use more than
one flavor! We used Peach,
Wild Blueberry, and Morello
Cherry.)

1 Pack of Pre-made Mini Tart
Shells

DIRECTIONS:

1. Preheat the oven to 350°F and let the mini tart shells thaw for approximately 5-10 mins.
2. Dollop around 1 tbsp of Crofter's Organic Fruit Spread in the middle of each tart. If needed, smooth out the fruit spread in each tart. Place the filled tarts on a baking sheet.
3. Bake the tarts for around 20 minutes (or until the tarts are slightly golden brown). Next, remove from oven and place your baking sheet on a wire rack to let the tarts completely cool.
4. Remove tarts from the baking sheet and enjoy! Store them in an airtight container in the fridge for 1 week or in the freezer for up to 1 month.