



## *Simple Rustic Berry Tart*

### **INGREDIENTS**

- 1 sheet ready rolled puff pastry
- 1 cup light cream cheese
- 1/4 cup powder sugar
- 1/2 tsp vanilla extract
- 2-3 cups of fresh berries



### **DIRECTIONS**

1. Preheat the oven 400 degrees. Place ready rolled pastry onto parchment paper lined baking tray and score a rectangle into the pastry, 1-2 inches from the edge. Poke the middle of the pastry with a fork.
2. Place in the oven for 12-15 minutes until golden & puffy; let cool completely.
3. Beat cream cheese, powder sugar and vanilla until light and smooth, about 1 minute.
4. Spread cream onto cooled pastry.
5. Top the cream filling with berries and dust with powdered sugar.
6. Tart can keep in an airtight container up to 2 days in fridge.

Serves 10-12.

RECIPE INSPIRED BY ANNIE'S NOMS