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“Chocolate Cherry Tart”

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A delightful tart – straight from Washington’s cherry tree. Makes 16 tarts

Ingredients:

- 1 cup flour
- 2 tablespoons sugar
- 1/2 cup butter
- 1 egg yolk
- 1 1/2 tablespoons cold water
- 1/2 teaspoon vanilla
- 1 package (8 oz.) cream cheese, softened
- 1/2 cup sugar
- 3 tablespoons cocoa
- 1 tablespoon milk
- 1 teaspoon vanilla
- 1 can (21 oz.) cherry pie filling
- Whipped cream, optional

Method:

Preheat oven to 400⁰ F

Combine flour and 2 tablespoons sugar. Using a pastry blender (two knives, or a fork) cut butter into flour until mixture resembles coarse corn meal.

Whisk with a fork egg yolk, water, and 1/2 teaspoon vanilla. Stir into flour mixture. Divide mixture evenly between 16 small tart molds (may use a 9-inch pie plate or tart pan). Press dough evenly in bottom and up sides of molds. Bake 15 minutes or until slightly browned.

While tarts shells are baking, beat together softened cream cheese, 1/2 cup sugar, cocoa, milk, and vanilla. Spoon mixture into warm baked tarts; carefully spread to fill tart shell. Spoon cherry pie filling on top of tart. Allow to cool.



Nutrition Facts

Serving Size 1 tart (79g)
Servings Per Container 16

Amount Per Serving

Calories 220 Calories from Fat 100

% Daily Value*

Total Fat 11g	18%
Saturated Fat 7g	35%
Cholesterol 45mg	15%
Sodium 105mg	4%
Total Carbohydrate 27g	9%
Dietary Fiber 1g	5%
Sugars 17g	

Protein 3g

Vitamin A 10%	•	Vitamin C 2%
Calcium 2%	•	Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4