



# Sparkle Kitchen

## **Sour Cherry and Whipped Goat Cheese Tarts**

(makes 7-8 tarts)

### **Ingredients**

2 pie crusts (store bought or homemade)

Cooking spray, olive oil, or butter (for greasing the tart “pans”)

1½ cups pitted, sour cherries

2 teaspoons almond extract

4 ounces goat cheese

½ cup heavy cream

1 tablespoon honey

4 ounces dark chocolate, chopped

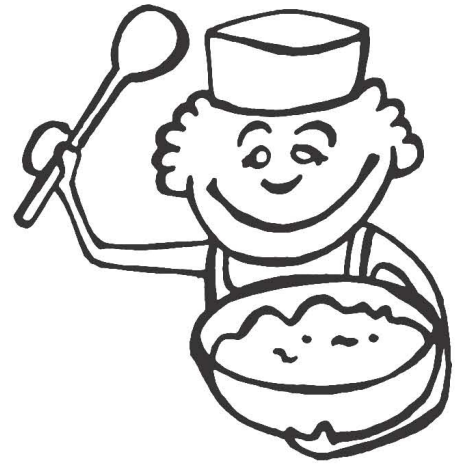
### **Directions**

Preheat your oven to 400 degrees. If you have tart pans, by all means use them, but if you don't you can cheat by using wide-mouth mason jar lids. Putting the gummy-side of the lid down, just pop the lid into a ring and—presto!—you have a little tart pan. Spray or grease the “pans” well, so that the tarts don't stick.

Next, roll out the pie dough to about ¼ inch thickness, then use an extra mason jar band to cut out circles. Go over the dough circles a few more times with a rolling pin to make them just a bit larger, then use your fingers to press the dough into the jar lid “pans” like a mini pie crust.

Use a fork to poke the center of the tart crust several times, then bake for 10-15 minutes. Check the crusts frequently in the last 5 minutes of baking to make sure they don't burn.

As the crusts are baking, pit the cherries, combine them with the almond extract, then set aside.



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Next, combine the goat cheese, cream, and honey, in the bowl of a mixer and whip together for several minutes.

Once the tart shells are completely cool and you're ready to serve them—don't put these together ahead of time or the crusts will get soggy—remove the shells from the jar lids and smooth a spoonful of whipped goat cheese in the center of each shell. Top with a few spoonfuls of cherries, then sprinkle each tart with chopped dark chocolate and enjoy a taste of the wild!