



# Lemon Strawberry Tarts

This is a great summertime dessert that requires no cooking and tastes like lemon cheesecake. The tarts are elegant enough to serve at a dinner party, but simple enough to serve on a weeknight. 2006 Recipe Contest Honorable Mention.

## Ingredients

- 6 [Pamela's Lemon Shortbread Cookies](#)
- 3 oz Neufchatel (light) cream cheese-softened
- 1/4 cup powdered sugar, sifted
- 2 tsp lemon juice
- 6 strawberries
- 2 TBSP currant jelly

## Directions

Wash and stem berries, pat dry. Mix together cream cheese, powdered sugar, and lemon juice. Stir vigorously until mixture is smooth. Melt jelly in microwave for 20 to 30 seconds.

Spread cheese mixture generously on each cookie. Place small berries stem side down, or cut larger berries in fan and place on top of cheese, pressing slightly to set. Brush melted jelly over each berry, using a pastry brush. Refrigerate until ready to serve.

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