

Cherry Cheese Tarts



Makes 12 tarts from frozen (or home made), small tart shells

Preheat oven to 425F/220C

Ingredients:

1 can sour cherry pie filling

Cream Cheese

1 cup/250 ml shredded unsweetened coconut

Frozen mini tart shells.

Cut off small squares of cream cheese (approx 1"/2.5cm sq, 1/2"/1.5cm thick) and put one square in the bottom of each tart shell.

Spoon on 4 or 5 (depending on size) cherries on top of the cream cheese, using as little filling as possible. Add more cherries if there are still some in the can.

Sprinkle each tart with about a teaspoonsful of coconut. Bake for 15 minutes, then reduce heat to 375F/190C and cook another 15 minutes. Cool before eating as filling will be very hot.