

Two-Bite Jam Tarts, from Simmer Till Done

1 recipe Cream Cheese Dough (below)

Jam or Preserves, your choice - I like blackberry, raspberry and orange marmalade

pistachios or pecans, chopped (optional)

powdered sugar, for sprinkling

Dough: make Cream Cheese Dough as directed. After kneading lightly, cut dough in half. Wrap and reserve half for another use (snacking is good.)

Roll remaining half of dough on lightly floured surface to about 1/8" thick. Using a medium-round fluted cutter - I use a 2 1/2" round - cut circles from dough, re-rolling scraps and cutting circles until done.*

Preheat oven to 375 F.

Fill Tarts: line baking sheet with parchment paper or foil. Transfer dough circles to baking sheet, fitting as many as you can - as you fill and pinch the tarts, you'll have room for more.

Place jam (how much you have is up to you) in a ziploc bag. Keeping top open, twist tightly over jam and cut small opening at the tip. Hold tip facing upwards until you are ready to pipe! Standing over baking sheet, place tip just above one dough circle and release about one teaspoon of jam in center. Working quickly, repeat with remaining circles, changing jam as desired.

(alternately, you can spoon jam onto dough - but once you get the hang of piping, you'll appreciate the speed)

Pinch Crusts: using both hands, pick up edges of dough circle and pinch together and upwards, working all the way around until complete, resembling a pie crust or raised bottlecap. Repeat with all mini-tarts until done.

Optional nuts: before baking, sprinkle finely chopped pistachios or pecans over tarts

Bake: bake tarts at 375 F for 15-18 minutes, until edges and bottom are lightly browned, and jam is bubbling. Remove from oven and cool slightly.

Serve: sift powdered sugar lightly over tarts, and serve. Or just...eat. Enjoy!

** with this flaky dough, a fluted round cutter will produce a raised pattern along the sides and create a terrific little "tart crust."*

makes about 30 two-bite tarts (or cookies. Your call)

Cream Cheese Dough

8 oz cream cheese, cold
8 oz unsalted butter, cold
2 cups all-purpose flour
pinch salt

Place flour and salt in food processor and process a few seconds, to blend. Chunk butter and cream cheese in pieces over flour, then process, using on-off motion, until dough just forms a ball. Turn out onto floured surface and knead lightly into a smooth mass.

Roll, shape and bake into tart crusts, sweet turnovers, rugelach, and other cookies. Keeps several days wrapped in the refrigerator, and freezes well.

To mix dough in **KitchenAid**:

place all ingredient in mixer bowl. Using lowest speed, turn machine on/off, pulsing and mixing until both butter and cream cheese become small, flour-coated chunks. Increase speed to medium-low, and continue to mix steadily until dough comes together in a rough mass. Turn out onto floured surface, lightly knead to a smooth mass, and use as directed.