



Greek Cream Cheese Tarts

Ingredients for filling:

- 1 8-ounce package Greek Cream Cheese, softened
- 1/2 cup Butter, softened

- 1 cup Powdered Sugar
- 1 teaspoon Almond Extract

Instructions:

1. Preheat oven to 325 degrees F (165 degrees C).
2. Follow a basic pie dough recipe. Shape dough into one-inch balls and press into ungreased muffin cups to make a shallow shell.
3. Cream together Greek Cream Cheese and Butter.
4. Add Powdered Sugar and Almond Extract — beat to combine.
5. Place spoonful of Greek Cream Cheese mixture into pie shells and bake for 20 minutes, or until the crust is golden brown.

