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Sweetheart Strawberry Tarts

Recipe Rating: ★★★★★

Prep Time: 25 min

Total Time: 1 hr 30 min

Makes: 12 servings



26 OREO Chocolate Sandwich Cookies, finely crushed

1/3 cup margarine or butter, melted

1 qt. strawberries, divided

1/2 cup water, divided

1/3 cup sugar

1-1/2 Tbsp. cornstarch

1 tsp. lemon juice

1/2 cup whipping cream, whipped

MIX crumbs and margarine until well blended; spoon evenly into 12 greased or paper-lined medium muffin cups, adding about 2 rounded tablespoons of the crumb mixture to each cup. Press firmly onto bottom and up side of each prepared cup with back of spoon. Refrigerate while preparing filling.

RESERVE 12 small whole strawberries for garnish. Wash and slice remaining strawberries. Set aside 1 cup of the strawberry slices for glaze; pat remaining strawberry slices dry. Divide evenly among tart shells. Add 1/4 cup of the water to reserved 1 cup strawberry slices in small saucepan; bring to boil on medium-high heat. Reduce heat to medium-low; simmer 3 minutes, stirring occasionally. Meanwhile, combine sugar, cornstarch and lemon juice in small bowl; stir in remaining 1/4 cup water. Add to saucepan; return to boil. Cook and stir 1 minute or until sauce is clear and thickened. Spoon 1 Tbsp. of the strawberry glaze over berries in each tart shell. Refrigerate at least 1 hour.

TOP with whipped cream and reserved whole strawberries just before serving.

KRAFT KITCHENS TIPS

Best of Season

Select strawberries that are plump, brightly colored and have a strong strawberry fragrance.

NUTRITION INFORMATION

Nutrition (per serving)

Calories 240 **Total fat** 14g **Saturated fat** 4g **Cholesterol** 15mg **Sodium** 210mg **Carbohydrate** 28g **Dietary fiber** 2g **Sugars** 18g **Protein** 2g **Vitamin A** 8%DV **Vitamin C** 60%DV **Calcium** 2%DV **Iron** 8%DV

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