**Springtime Flower Tartelettes**

**Creates 36 tartelettes**

**Ingredients**

**Almond Crust**

* 1/3 cups of slivered almonds
* 2 cups of flour
* 1 teaspoon of salt
* 1/3 cup of sugar
* 1 sick of unsalted **Challenge Butter**, cut into small pieces
* 4 tablespoons of shortening
* 2 egg yolks
* 1 teaspoon of almond extract
* 6-8 teaspoons of ice water

**Lemon Crema and Strawberry Topping**

* 5 ounces of **Challenge Cream Cheese**
* 1/3 cup of sugar
* 1 ½ tablespoons of fresh lemon zest
* 2 tablespoons of fresh lemon juice
* 6 tablespoons of heavy whipping cream
* 1 cup of diced strawberries
* 2 tablespoons of seedless raspberry preserves
* 1/8 cup of diced fresh basil (optional)

**Directions**

1. In a food processor, add almonds. Pulse to grind into small pieces. Add flour, salt and sugar, pulse again to combine. Next add the butter and shortening pulsing until the mixture is a well combined coarse mixture. Next add the wet ingredients. Pulse in the egg yolks and extract. Slowly add enough ice water until a ball is formed. Divide into two sections and flatten into disks. Cover and place in refrigerator for at least 30 minutes.
2. Preheat oven to 350 degrees.
3. On a floured surface, roll out dough to 1/8 inch. Using a flower shaped 3 inch cookie cutter, cut out flower shapes.
4. Push flower into an ungreased mini-muffin pan. Refrigerate for 15 minutes before baking.
5. Bake for 12-15 minutes. Let cool in pan before removing to help retain shape.
6. To create filling, combine cream cheese, sugar, zest juice and whipping cream. Beat on high with a hand mixture for about 3-4 minutes until light and fluffy.
7. In a small bowl toss diced strawberries with raspberry jam and fresh basil if desired.
8. To assemble, fill cooled flower crust with a dollop of Lemon Crema, and top with diced strawberries.

NOTE: Tartelettes are best served the day they are made. To make ahead, bake tartelette shells and cover with a plastic wrap. Make the Lemon Crema and refrigerate. When ready to serve, prepare strawberries and fill tartelettes as directed.