**Almond Cheesecake Cream Filled Tartelettes with Fresh Raspberries and Chocolate Drizzle**

**Ingredients**

**Filling**

1 ounce package of INSTANT sugar-free vanilla pudding

1 ¼ cup of low fat 2% evaporated milk

4 ounces of room temperature Challenge Cream Cheese

½ teaspoon of almond extract

**Tart Ingredients**

2 packages of mini fillo (phyllo) shells- 15 shells per pack, found in freezer section

1/8 cup Toasted sliced almonds

30 fresh raspberries

2 ounces of a sugar free chocolate bar or chips

**Directions**

In a mixing bowl, combine pudding with evaporated milk until well combined with a hand mixer. Add cream cheese and mix until rich and creamy, about 2-3 minutes. Place a dollop of cream into each shell. Sprinkle with almonds and top with one raspberry. Place chocolate into a sandwich size zipper top bag. Place into microwave for 30 second intervals, removing and checking to see if chocolate is melted. When chocolate is melted, snip off the corner of the bag to create a small hole. Drizzle chocolate over tops of raspberries. Store in refrigerator until ready to serve.

**Tips and Ideas!**

-Purchase and fill only one tray of shells. Use the remaining cream to use as a strawberry dip!

-Use the recipe for the filling to make parfaits. Place a dollop of cream in the bottom of a glass. Next add a layer of strawberries, blueberries and raspberries. Sprinkle with your favorite nuts if desired and repeat the process until you have created a delicious parfait.

-Use coconut or banana flavored pudding instead of the vanilla. Substitute the almond extract for rum extract if desired. Layer with bananas and flaked coconut for a tropical dessert. Sprinkle tops with sugar free cookie crumbs.

-Place filling in an ice cube tray. Stick a tooth pick into a grape and place in the middle of each well. Place in freezer until frozen to create creamy delicious frozen treats.