

RECIPE

— *dessert & sweets*

Berry Tartlets



Instructions

1. Preheat oven to 325 F° and place oven rack in center position.
2. Place *Tartlet Tray* on *Perforated Baking Sheet* and set aside.
3. Roll pie crust dough onto *Roul'Pat* with *Beechwood Rolling Pin*.
4. Cut with dough cutter and place into wells using *Shaper*.
5. Bake tartlets until lightly browned, 5-10 minutes. Remove from oven and let cool.
6. In bowl of electric mixer, combine cream, confectioners' sugar, vanilla extract, and insides of vanilla bean. Starting on low speed and gradually increasing to medium high, whip about 3-5 minutes until stiff peaks form.
7. Spoon Creme Fraiche into tartlet shells and garnish with berries.

Enjoy!

bon COOK Products:

- Mini Tartlet Tray
- Perforated Baking Sheet
- Roul'Pat
- Beechwood Rolling Pin
- Fluted Round Cutter
- Shaper

RECIPE YELD

Active Time: 15 minutes

Total Time: 30 minutes

Servings: 20 servings

Ingredients

- 1 package (15oz) pie crust dough
- 2 cups heavy cream
- 1/4 cup confectioners' sugar
- 1/2 tsp pure vanilla extract
- 1/2 vanilla bean, split lengthwise
- Fresh fruit of choice (blueberries, raspberries, peaches, etc.)