Cavalry Primary School

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Cookery Club

**Recipe Card**

**Fruit Pastry Tarts**

Ingredients

* Puff pastry sheets
* A tub of cream cheese
* Your choice of berries
* Milk (to brush)
* Desiccated coconut or ground almonds

Method

1. Mash together the cream cheese, vanilla extract and your choice of berries in a bowl.
2. Cut a sheet of puff pastry into squares.
3. Brush the edges with milk.
4. Add a dollop of berry mixture to each square.
5. Top with desiccated coconut
6. Bake in the oven at 180 for 15 minutes.