

STRAWBERRY TARTLETS

So you're looking for a light, fresh, cool summer dessert? Look no further. I sent a bunch of these with Deeann to a 4th of July party (I had to go fly) and none of them made it back, so they must be good!

12 Wonton Wrappers
3 Tablespoons melted Butter
1/3 cup packed Brown Sugar
¾ cup Cream Cheese
2 Tablespoons Honey
2 teaspoons Orange Juice
3 cups fresh Strawberries, sliced
Whipped Cream
Fresh Mint

Preheat oven to 325 degrees.

Melt butter, and brush one side of each wonton wrapper. Place brown sugar in a shallow bowl and press buttered side of the wonton into sugar to coat.

Press wontons sugar side up into greased muffin tin cups. Bake at 350 degrees for 7-9 minutes or until edges are lightly browned. Remove to wire rack and cool.

In a bowl, combine the cream cheese, honey, and orange juice. Mix well. Spoon about 1 Tablespoon of mixture into each wonton cup and spread it around the bottom. Top with strawberries. Garnish with whipped cream and mint if desired.