

Hazelnut Fruit Tart

CRUST

1 Pkg. Oregon Hill Hazelnut Scone mix*.

Follow the package directions to prepare the scones. Press the scone mixture into a round pizza pan or a tart pan. Bake as directed on package, 12-15 minutes or until golden brown.



FILLING

2 Pkg. 8 oz. Cream Cheese, softened at room temperature

2/3 Cup Sugar

2 tsp. Vanilla

1/3 Cup Sour Cream

In a medium bowl beat cream cheese. Add remaining ingredients. Beat until smooth and creamy. Spoon filling onto a cooled scone crust spreading evenly. Cover and chill for 2-4 hours. (Or, prepare a day ahead and store in airtight container.)

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FRUIT & GLAZE

Before serving arrange your choice of fresh fruit onto filling. Use approximately 4-5 sliced Kiwi and 2 quarts sliced strawberries. For additional color, scatter 1 qt. fresh blueberries over kiwi and strawberries. If using canned fruit, drain well before using.

Prepare Glaze: Warm 5.5 oz. jar of Oregon Hill Apricot Jam in a small saucepan over medium heat (or microwave at 15 second increments). Stir in 2 tsp of honey or powdered sugar (blend a small amount separately until smooth and add it back into the saucepan stirring to mix). Drizzle the glaze or brush the glaze carefully over the fruit.

Cut, serve and enjoy your gourmet dessert!

*Nut Allergy: use Oregon Hill Oatmeal & Brown Sugar Scone Mix

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