

## **Cranberry Cheesecake Tart**

### **1 Pastry for single crust pie (pastry pie 9 inch):**

1 1/3 cup All-purpose flour  
1/2 cup shortening  
1/2 teaspoon salt  
4-5 tablespoons cold water in ice cubes

All dry ingredients together and blend with a pastry blender. Make ball with the water. Put in a quiche dish. Bake for 9-11 minutes at 400 Fahrenheit.

### **2 Topping**

1/3 cup sugar  
2 TBS corn starch  
2/3 cup water  
3 cups fresh or frozen cranberries

In a large saucepan, combine the sugar, corn starch and water until smooth. Add cranberries. Bring mixture to a boil over medium heat. Reduce heat to low; cook and stir for 3-5 minutes or until thickened and the berries have popped. Remove from the heat; cool to room temperature.

### **3 Creamcheese layer between crust and topping**

8 ounces reduced-fat cream cheese  
1 cup whipped cream  
1 tsp grated lemon peel

In a small mixing bowl, beat cream cheese and 1 cup whipped cream until smooth; add lemon peel.

### **4 Finish**

- Spread cream cheese mixture over the pastry crust.
- Top with the cranberry mixture.
- Refrigerate for 2-4 hours or until set.