

Blackberry-Almond Cheesecake Tarts

POINTS per serving

Hands-On Preparation Time: 7
minutes . . . Cooking Time: 5
Minutes

Yield/Serves: 15 / 1 per serv.

INGREDIENTS

3 Tbsp. Weight Watchers' Vanilla Nonfat Yogurt
4 oz. Weight Watchers' Reduced Fat Cream Cheese
1 (2.1 oz.) package mini phyllo shells
1 Tbsp. granulated sugar
3 Tbsp. grated fresh lemon rind
1/8 tsp. ground cinnamon
15 blackberries
1 Tbsp. slice almonds
Powdered sugar for dusting

INSTRUCTIONS

1. Preheat oven to 350°
2. Toast phyllo shells at 350° for 5 minutes.
3. While phyllo shells cook, beat cream cheese in a small bowl with a mixer at medium speed until smooth. Add granulated sugar, yogurt, lemon rind and cinnamon; beat at medium speed until combined.
4. Fill phyllo shells evenly with cream cheese mixture. Top evenly with blackberries and almonds. Dust with powdered sugar; serve immediately.

