

# Fruit-filled Cream Cheese Tartlets

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- 3/4 cup almond flour (I prefer Honeyville Farms brand for its finer texture)
- 1 Tbsp. coconut flour
- 1/4 tsp. full-mineral sea salt like Redmond RealSalt or Celtic sea salt
- 1/2 tsp. baking powder
- 1/2 tsp. xanthan gum or glucomannan powder
- 5-1/2 Tbsp. Swerve sweetener or erythritol/Truvia, **divided**
- 3-1/2 Tbsp. cold butter
- 3 eggs (2 egg whites and 1 whole egg)
- 1 tsp. vanilla extract
- 1/4 tsp. cinnamon
- 1/8 tsp. nutmeg
- 5 Tbsp. cream cheese
- 1/4 tsp. vanilla or almond extract
- 6 Tbsp. low-sugar or no-sugar fruit preserves



A deliciously sweet pastry type of dessert or breakfast, with no sugar or flour. I made mine the night before to be ready for a busy morning the next day.

Set oven rack to middle level. Preheat oven to **375° F (190° C)**. Grease 10 wells of a whoopie pie pan (or halve this recipe for 5 muffin-top or whoopie pie wells). You may also use tartlet pans or mini-pie pans.

Place almond flour, coconut flour, salt, baking powder, xanthan gum, 3 Tbsp. Swerve or erythritol/Truvia, cinnamon, and nutmeg into a food processor. Pulse 10-12 times until blended. (*Or, combine well in large bowl, making sure any almond flour lumps have disappeared.*) Cut cold butter into 1/4" (1 cm) cubes and sprinkle onto flour mixture in food processor. Pulse 10-20 times until mixture resembles bread crumbs. (*Or, use a pastry blender to cut the cubed bits of butter into the flour mixture.*)

In a separate bowl, whip 1 whole egg and 1 egg white until light and fluffy, with either a wire whisk or an electric hand mixer. Add whipped eggs and vanilla extract to the flour mixture in the food processor. Combine until smooth and well blended. (*Or, combine liquid ingredients and dry ingredients together and blend well.*)

Spoon about 1 oz. of the dough (*1 very heaping tablespoon*) into each greased well. Use either your fingers or a rubber spatula to flatten the dough into the bottom of the well. Bake dough for 5-7 minutes; remove pan from oven. With a greased metal spoon, gently but firmly press down into the middle of each round flattened baked dough to make an indentation. Be careful not to tear through the bottom of each dough round. (You will want to grease the back of the spoon with each round.) Place pan back into oven for another 5-10 minutes until the outsides of the tartlets are firm.

Meanwhile, prepare the cream cheese topping in a separate bowl: stir together cream cheese, remaining egg white, vanilla or almond extract, and remaining 2-1/2 Tbsp. sweetener until smooth. Remove tartlet crusts from oven again and reduce oven temperature to **350° F (176° C)**. Place 1 Tbsp. of cream cheese mixture into each baked tartlet crust. Top the cream cheese mixture with about 1 tsp. of fruit preserves, either leaving it in the middle of each tartlet or using a toothpick to swirl preserves into the cream cheese mixture. Bake tartlets for another 10-12 minutes or until the cream cheese/preserves topping has set. Allow to cool for 15 minutes; remove tartlets from baking pan and cool completely on wire cooling rack or towel.