

Cherry Cream-Cheese Tarts

- 1 - 3oz. package, Cream Cheese, softened
- $\frac{1}{2}$ C - butter or margarine, softened
- 1 C - sifted enriched flour
- $\frac{1}{4}$ teas. - salt

- Filling -

- $\frac{1}{2}$ C - commercial cherry preserves,
cut up
- $\frac{1}{2}$ C - chopped Calif. walnuts
- 1 teas. - grated lemon peel

Blend cr. cheese & butter; add flour & salt. Form dough in

ball; chill 3 to 4 hrs.

Mix preserves, nuts & Peel.

Divide dough in half. On lightly floured surface, roll each half to 12 x 10 inch rectangle, $\frac{1}{8}$ inch thick. Cut each in twenty $2\frac{1}{2}$ -inch squares. Place $\frac{1}{2}$ teaspoon preserves in center of each square. Moisturize edges; fold in triangles. Seal edges with fork. Bake on ungreased cookie sheet in moderate oven (375°) about 12 minutes. Dust with confectioners' sugar. Makes 40.