

SPINACH & CHEESE PUP TARTS

Tart Crust Ingredients

1 Refill Box	PetCakes Cheese Mix (2 packets)
1/4 c	Water
2-1/2 tsp	Plain low-fat Greek yogurt

Spinach and Cheese Tart Filling Ingredients

4 oz. (1/2 pk)	Cream cheese
1/3 c	Frozen spinach (thawed and strained)
1/4 c	Plain low-fat Greek yogurt
1 tsp	Dill



TIP: Use a sprinkle of flour for rolling out dough and non-stick spray on baking pan

CRUST DIRECTIONS

Mix all ingredients well, forming dough ball. Wrap in plastic wrap and refrigerate 20 minutes. Optional: With left over dough continue making more tart cups OR use 1/2" bone-shaped cookie cutter to make tiny bones to top off the finished product.

STEP 1: Spray mini cupcake pan with non-stick coating.

STEP 2: Roll out dough into thin layer and cut into 2" rounds.

STEP 3: Form the 2" round cut-outs into the mini cupcake pan to form tart cups.

STEP 4: Bake at 375° for 5-7 minutes or until edges are golden brown.

FILLING DIRECTIONS

Mix all ingredients until smooth & spoon into cooled cup-shaped tarts, or fill baggy, clip tip and squeeze mix into cooled cup-shaped tarts