



Raspberry Granola Tarts

INGREDIENTS

- 1 carton Sunbelt® Bakery Oats & Honey Chewy Granola Bars
 - 2 tbsp. brown sugar
 - 4 tbsp. butter, melted
- 1 package cream cheese, softened
 - ¼ cup powdered sugar
- 1 lemon, zested and juiced
- 1 cup whipped topping, softened
- 1 carton fresh raspberries
- Pink Food Coloring

DIRECTIONS

1. In a blender, pulse granola bars, brown sugar and melted butter until fine.
2. Spoon one tablespoon of mixture into mini muffin tin pan. Press firmly with spoon or fingers.
3. Beat cream cheese, powdered sugar and lemon juice together. Fold in whipped topping and pink food coloring.
4. Using a pastry bag, squeeze cream cheese mixture onto the crust of each granola tart.
5. Put in the freezer for at least one hour.
6. Garnish with lemon zest and raspberries.

RECIPE TIP

Try this recipe with any of our chewy granola bars!