



### **Jeweled Cranberry-Apricot Tart**

**Crust:** 1 Basic pie crust (see below) or 1 refrigerated pie crust, softened as directed on box

**Basic CRUST:**

2 1/2 cups all-purpose flour  
1 rounded tablespoon sugar  
1 rounded teaspoon salt  
1/2 cup chilled unsalted butter, cut into pieces  
2/3 cup frozen vegetable shortening, cut into pieces  
4-6 tablespoons ice water  
2 teaspoons apple cider vinegar

**CRUST DIRECTIONS:** Combine flour, sugar and salt in food processor; pulse to blend. Add butter and shortening and cut into flour mixture using on/off turns.

When mixture resemble coarse meal, transfer to large bowl. Combine 4 tablespoons ice water and cider vinegar in small bowl; pour over flour mixture. Stir with fork until moist clumps form, adding additional 2 tablespoons ice water if necessary.

Gather dough into 2 balls and flatten balls into disks. Wrap in plastic and chill 30 minutes or up to 4 days. Well-wrapped dough can be frozen up to 2 weeks. Allow dough to soften slightly at room temperature before continuing.

**Filling:**

1 package (8 oz) cream cheese, softened  
1/3 cup sugar  
2 tablespoons orange-flavored liqueur or orange juice  
2 eggs

**Topping:**

1/2 cup sweetened dried cranberries  
1/2 cup chopped dried apricots  
1 cup cranberry juice cocktail  
1/4 cup seedless raspberry jam  
1 tablespoon cold water  
4 teaspoons cornstarch  
1/2 teaspoon grated orange peel

**DIRECTIONS:**

Heat oven to 450°F. Place pie crust in 10-inch tart pan with removable bottom as directed on box for One-Crust Filled Pie. Press in bottom and up sides of pan. Trim edges if necessary. DO NOT PRICK CRUST. Line crust with heavy-duty foil.

Bake 11 minutes. Remove foil; bake 3 to 4 minutes longer or until light golden brown in center and dry in appearance. If crust puffs in center, flatten gently with back of wooden spoon. Reduce oven temperature to 375°F. Cool crust 10 minutes.

Meanwhile, in medium bowl, beat cream cheese and sugar with electric mixer on medium speed until light and fluffy. Beat in liqueur and eggs until well blended. Spoon filling into partially baked crust. Bake 15 to 18 minutes or until filling is set. Cool 30 minutes on cooling rack.

In 1-quart saucepan, heat cranberries, apricots and cranberry juice to boiling over high heat, stirring occasionally. Reduce heat to medium-low; simmer 5 minutes, stirring occasionally.

Stir in jam; cook 2 minutes. In small bowl, mix water and cornstarch; stir into fruit mixture. Increase heat to medium. Heat to boiling; boil 1 minute, stirring constantly. Remove from heat; stir in orange peel. Cool to room temperature, about 30 minutes.

Spread topping over filling. Refrigerate at least 1 hour before serving. Cut into wedges. Cover and refrigerate any remaining dessert.