



BLACKBERRY LEMON AMARETTO JELLY CHEESE RICE CRISPY TARTS

2 cups (500 mL) Imperial Aged cheddar cheese
½ cup (125 mL) butter, softened
2 tsp. **Mango Chili Lime Seasoning**
2 cups Rice Krispies
1 cup (250 mL) flour
⅔ cup (150 mL) **Blackberry Lemon Amaretto Jelly**

Using medium speed of an electric mixer, beat together cheese and **Mango Chili Lime Seasoning** until blended. Stir in flour and Rice Krispies just until mixture forms a dough. Shape mixture into 30 small balls. Press each ball into a mini-muffin cup to form a tart shell. Spoon 1 teaspoon jelly into center of each tart shell. Bake at 400°F for 10 minutes or until golden brown. Cool in pans 5 minutes. Remove from pans and cool on a rack. Serve warm or at room temperature. Baked tarts may be frozen for up to 1 month. Makes 30 tarts.



- **Blackberry Lemon Amaretto Jelly**
- **Mango Chili Lime Seasoning**