

# BERRY CHEESE TART

Servings: 10

## INGREDIENTS

1 sheet refrigerated pie crust pastry  
2 cups fresh raspberries  
1 cup fresh blackberries  
1 cup fresh blueberries  
3/4 cup sugar  
1/4 cup quick-cooking tapioca  
1 tablespoon lemon juice  
Streusel Topping  
1 cup flour  
1/2 cup sugar  
1 cup (4 ounces) shredded aged Black Creek® Cheddar cheese  
1/4 cup butter

## DIRECTIONS

Preheat the oven to 400°F.

Line a 9-inch tart pan with the pastry. Combine the berries, 3/4 cup sugar, tapioca, and lemon juice; pour into the pastry-lined pan. Set aside. For the streusel topping, in a medium bowl, combine the flour, 1/2 cup sugar, and cheese. Cut in the butter to form crumbs. Sprinkle over the berry mixture. Bake for 50 to 60 minutes, or until the top is well-browned. Cool on a wire rack. Remove the sides of the pan and place the tart on a serving plate.