

Orange Ricotta Tart with Blueberry Sauce

For Tart

10oz (about 1 cup) Ricotta
2oz Cream Cheese
½ Cup Sugar
2 Tablespoon all Purpose Flour
⅛ teaspoon salt
2 Large Egg Yolks
Grated Zest of 1 Large Orange
1 Tablespoon orange flavored liqueur or orange juice
6oz Prepared Graham Cracker Crust – Baked and Cooled

For Sauce

1 Jar Cedar Spring Farm Blueberry Jam
1 teaspoon orange flavored liqueur (optional)
1 teaspoon orange juice

Preheat oven to 350°F

Beat ricotta and cream cheese in medium bowl for about 3 minutes until well blended and smooth. Add sugar, flour and salt and beat well. Add egg yolks, orange zest, and orange liqueur, beating until just incorporated.

Place baked and cooled crust on a baking sheet. Pour ricotta mixture into crust spreading evenly. Bake about 25 minutes or until filling just barely jiggles.

Cool completely and then refrigerate for at least 2 hours.

Serve with Blueberry Sauce.

Blueberry Sauce: Combine Blueberry Jam, orange flavored liqueur (if using), and orange juice. Refrigerate until serving.

Adapted from recipe on finecooking.com