

Raspberry Tassies

Ingredients

For the dough:

1/2 cup butter, softened

3 ounces cream cheese, softened

1 cup [all-purpose flour](#)

For the filling:

1/4 cup [raspberry preserves](#)

1/2 cup [granulated sugar](#)

1/2 cup [almond paste](#)

2 egg yolks

3 tablespoons [all-purpose flour](#)

2 tablespoons milk

1 tablespoon orange juice

Directions

To make the pastry dough, beat together butter and cream cheese until creamy. Stir in flour until blended. Cover and refrigerate. When firm, divide dough into 24 equal-sized balls. Press balls into the bottom and up the sides of mini-muffin tins. We suggest using silicone mini muffin tins, as the tassies are much easier to remove intact. Pre-heat oven to 400 F. Place 1/2 teaspoon of raspberry preserves in the bottom of each unbaked shell. To make the filling, knead together sugar and almond paste. Mix in egg yolks one at a time. Beat well. Stir in the flour, milk and orange juice. Spoon this mixture evenly into each of the shells, covering the raspberry filling. Bake for 15 minutes. Allow to cool before removing from muffin tins.