



Jeepers Peepers

Shortbread Tart Shells:

1 Cup of Butter (softened)

2/3 Cup Sugar (Cane or Turbinado)

2 Cups All Purpose Flour

½ Teaspoon Vanilla

1 Tablespoon of Robert Lambert Bergamot Syrup (optional)

Preheat oven to 350 degrees. Combine butter, sugar, vanilla & syrup. Add in flour and mix until you have a dough. Divide dough into two separate balls and roll out (no more than a quarter inch thick). Use 1 ¾ inch tart shells. Press them into the dough and pat the dough gently into place. Arrange shells on a cookie sheet and bake for about 10-12 minutes (ovens vary).

Filling:

1 Jar of Robert Lambert's Raspberry Champagne Jelly

1 Pint of Raspberries

½ cup of Homemade Vanilla Frosting (1/2 cup of confectioner's sugar, 1 tablespoon of softened butter, 1 teaspoon of milk, ½ teaspoon of vanilla extract) or use prepared frosting (if you must!)

Remove cooled tart shells from their pans and arrange on a large plate of platter. Fill each one with a teaspoon (or less) of Raspberry Champagne Jelly. Place a fresh raspberry into the center of the jelly filled tart (hole side facing down). With a butter knife spread a CIRCLE of frosting atop the raspberry. Place a chocolate disc (or even a blueberry) over each circle to achieve a "pupil" effect. You can serve at room temperature or refrigerate and serve later.

A fun and simple treat with surprising layers of flavor.