



## Pillsbury Strawberry Tarts

### Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 3/4 teaspoon sugar

### Filling

- 2 1/2 cups sliced strawberries
- 1/2 cup strawberry glaze
- 6 tablespoons hot fudge ice cream topping, heated
- 1/3 cup frozen (thawed) whipped topping

### DIRECTIONS:

1. Heat oven to 450°F. Remove pie crust from pouch; place flat on work surface. Sprinkle sugar over crust; press in lightly. Cut 6 rounds from crust with 4-inch round cutter or trace 6 rounds with top of large plastic glass and cut out with sharp knife (piece scraps slightly for 6th round).
2. Spray back of muffin pan with cooking spray. Fit rounds, sugared side up, alternately over backs of muffin cups. Pinch 5 equally spaced pleats around side of each cup. Prick each pastry generously with fork.
3. Bake 5 to 7 minutes or until lightly browned. Cool 5 minutes. Carefully remove from muffin cups. Cool completely, about 30 minutes.
4. Meanwhile, in large bowl, gently mix strawberries and glaze. Refrigerate until thoroughly chilled, about 30 minutes.
5. Just before serving, spoon 1 tablespoon fudge topping into each shell. Spoon about 1/3 cup berry mixture into each shell. Garnish each with whipped topping.