



## Mini Granola Lemon Tarts

Enjoy a zesty twist with our Mini Granola Lemon Tarts! [Sunbelt® Bakery Lemon Meringue Chewy Granola Bars\\*](#) are recreated as tarts with a delicious, lemony cream cheese mixture! Topped off with fresh raspberries, everyone will enjoy the refreshing taste at a cookout, summer birthday party or a summer brunch with friends and family.

### Ingredients:

- 1 carton [Sunbelt® Bakery Lemon Meringue Chewy Granola Bars](#)
- 2 tbsp. brown sugar
- 4 tbsp. butter, melted
- 1 package cream cheese, softened
- ¼ cup powdered sugar
- 1 lemon, zested and juiced
- 1 cup whipped topping, softened
- 1 carton fresh raspberries

### Supplies:

Blender  
Mini Muffin Pan  
Pastry Bag

### Directions:

1. In a blender, pulse granola bars, brown sugar and melted butter until fine.
2. Spoon one tablespoon of mixture into mini muffin tin pan. Press firmly with spoon or fingers.
3. Beat cream cheese, powdered sugar and lemon juice together. Fold in whipped topping.
4. Using a pastry bag, squeeze cream cheese mixture onto the crust of each granola tart.
5. Put in the freezer for at least one hour.
6. Garnish with lemon zest and raspberries.

### Creation Tips:

\*Sunbelt Bakery Lemon Meringue Chewy Granola Bars are seasonal and available for a limited time only.

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