

TRIPLE BERRY PIE



EMILY G'S™
JAM OF LOVE

Crust:

1/2 c powdered sugar
1 1/2 c all-purpose flour
3/4 c butter, softened
1/2 c almonds, finely chopped

Preheat oven to 350°. In a food processor combine powdered sugar, flour, and butter. Process until mixture forms a ball (you can combine dough by hand, if desired). With your fingers, press dough into a 12-inch tart pan with a removable bottom, taking care to push crust into indentations in tart pan. Pat almonds into crust. Bake for 10 to 12 minutes, until very lightly browned. Let cool completely before filling.

Top crust with 1/2 bottle Emily G's Triple Berry Jam

Filling:

2 (3oz) packages cream cheese, room temperature
1 c powdered sugar
1 c heavy cream
1/4 c sugar
1 jar **Emily G's Triple Berry Jam**
fresh strawberries, raspberries, and cherries

In a large mixing bowl with a hand mixer, beat the cream cheese with the powdered sugar. In a separate mixing bowl with the hand mixer, beat the heavy cream with the sugar until it forms soft peaks. Fold the whipped cream into the cream cheese mixture. Spoon this mixture into the cooled pie shell and top it with fresh fruit. Refrigerate until well chilled, at least 2 hours.