

Snappy Cream Cheese Tarts

2 8-ounce packages cream cheese (softened)
¾ cup granulated sugar
2 eggs (at room temperature)
6 tablespoons Tennessee Gourmet® Snappy Pepper Jelly (at room temperature)
12 vanilla wafers
Lemon peel zest for garnish

Preheat oven to 350 ° F

Place 6 tablespoons of Snappy Pepper Jelly into a microware safe dish. Microware on high for approximately 2 minutes or until fully melted.

Place a paper cupcake liner in each cup of a muffin pan. Beat cream cheese and sugar together until fluffy. Add Pepper Jelly, beating well. Add eggs, one at a time, beating well after each addition.

Lay a vanilla wafer, flat side down, in each muffin cup; spoon cream cheese mixture over wafers.

Bake for 20 minutes. Allow tarts to cool completely. Garnish with lemon zest.