



## **Joulutorttu (Christmas Tarts)**

*Ellen Lahti Karling (Wife of Ernie Karling)*

Makes 14 tarts

### **Tart Ingredients**

1 cup butter, softened  
1/2 teaspoon salt  
1 egg yolk  
8 oz cream cheese  
2 cups all-purpose flour  
2 tablespoons heavy cream  
1 cup apricot jam\* or prune filling (recipe below)  
Powdered sugar

### **Prune Filling:**

10.5 oz pitted prunes  
1/4 cup sugar

*\*Or any jam you like. Ellen made a tasty tart with seedless raspberry jam, too.*

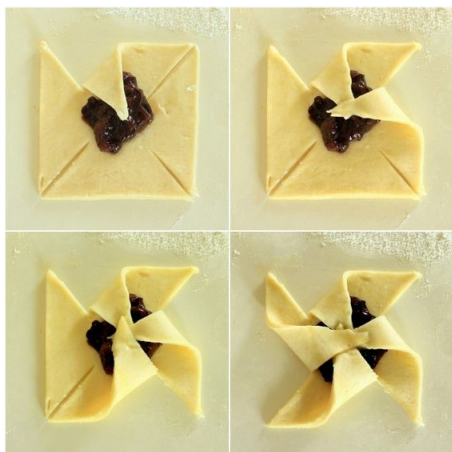
### **Directions:**

1. Place all the ingredients (except the jam) in a large bowl and use your hands to mix together.
2. Wrap in plastic and chill for 2–3 hours.
3. Preheat oven to 350°F.
4. Roll the dough out in flour until thin, about 1/4
5. Cut into 3" squares.
6. Place 1 teaspoon of jam in every square. Cut 1 slit in every corner. (See pictures following.)
7. Pull down alternate corners of the square.
8. Place on a baking tray covered with parchment paper.
9. Bake until golden, about 12–13 minutes.
10. Cool on a wire rack.
11. Dust with powdered sugar.

**NOTE:** These tarts can also be made with puff pastry, which is closer to traditional Finnish joulutorttu.

## Prune Filling

1. Cover the prunes with water and soak for two hours. Drain, rinse, and place in a medium saucepan. Add the sugar, top with just enough water to cover, and place over high heat.
2. Once boiling, reduce heat to a simmer and cook, stirring often, until the prunes have softened and are easily mashed, about 20 minutes. If needed, add a little more water to keep the mixture from burning.
3. Mash the jam to desired consistency or puree. Refrigerate until ready to use.



Traditional tart folds.

TIP: Wet tips of folds and they will stick to each other when baking. Otherwise, they tend to come apart



Alternate tart folds.