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Riverside County, California

Strawberry Coconut Vanilla Cream Tart

3	Cups freshly grated coconut
4	Ounces vanilla pudding mix
8	Ounces Philadelphia cream cheese
1	Cup whipped cream
1/2	Cup confectioner's sugar
15	Strawberries
2	Tbsp strawberry glaze
1	Tbsp honey

1) Empty fresh grated coconut and vanilla pudding mix in a bowl, mix and combine well. Pour mixture to a greased tart pan and spread mixture by using forks. Use the bottom of a flat measuring cup and press evenly on side and middle. Set aside.

2) Unwrap cream cheese and microwave for 1 minute and whisk. Add in heavy cream and confectioner's sugar to cream cheese and continue to whisk until all ingredients are incorporated. Pour in to the shell and spread evenly.

3) Slice strawberries into half and line them up evenly over filling. Put glaze and honey in a bowl and warm it up in the microwave for 15 seconds. Brush strawberries with glaze mixture and chill until ready to serve.