

# Red, White, and Blueberry Cookie Tarts

Recipe Courtesy of Donna at Tasty Kitchen

Photos of recipe available at <https://tastykitchen.com/recipes/desserts/red-white-and-blueberry-cookie-tarts>

## Ingredients:



Refrigerated sugar cookie dough



Strawberries

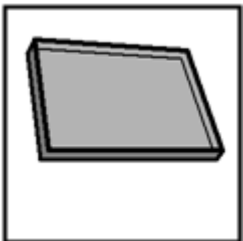


Vanilla frosting



Blueberries

## Supplies Needed:



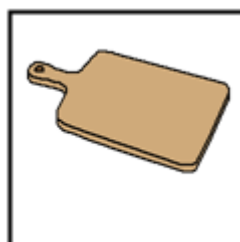
Cookie sheet



Knife



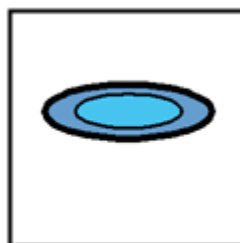
Oven



Cutting board



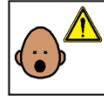
Colander



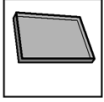
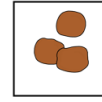
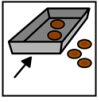
Plate

# Red, White, and Blueberry Cookie Tarts

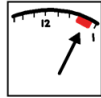
## Instructions:



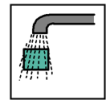
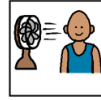
1. Preheat oven to 350F. Be careful. Ask for help with the oven.



2. Arrange refrigerated cookie dough in small balls on the pan.



3. Bake cookies for 12-14 minutes until golden brown. Remove.



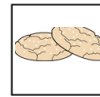
4. While the cookies are cooling, use the colander to rinse the



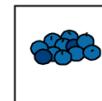
strawberries and blueberries.



5. Carefully cut the strawberries into slices.



6. When cool, frost the top of the cookies with the vanilla icing.



7. Decorate the top with strawberries and blueberries. Enjoy!



Photo courtesy of: <https://tastykitchen.com/recipes/desserts/red-white-and-blueberry-cookie-tarts>