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## Divine Flavor<sup>®</sup> Cotton Candy Grape Tart

Makes 8 servings

### **Crust:**

#### **Ingredients:**

1 cup all-purpose flour  
3 Tbsp sugar  
½ tsp salt  
½ cup unsalted butter, chilled and cut into pieces  
2 Tbsp ice water  
½ cup rolled oats

### **Instructions:**

Preheat oven to 400 F. In a food processor pulse flour, sugar and salt. Add butter and pulse until mixture resembles coarse meal. Add ice water and pulse until mixture comes together. Add oats and pulse until combined. In a 9-inch tart pan with a removable bottom press dough on the bottom and up the sides 1-inch. Bake 25 minutes or until golden brown. Remove sides of pan. Let crust cool.

### **Filling and Topping:**

#### **Ingredients:**

½ cup heavy whipping cream  
1 – 8 oz package cream cheese, softened  
⅓ cup granulated sugar  
2 tsp orange juice  
1 tsp vanilla  
¼ tsp almond extract  
4 cups Divine Flavor<sup>®</sup> Organic Cotton Candy<sup>®</sup> Grapes, stems removed  
2 to 3 Tbsp powdered sugar

### **Instructions:**

In a chilled bowl, beat whipping cream with a mixer on medium until soft peaks form. Set aside. In a small bowl, beat cream cheese and granulated sugar with a mixer on medium until fluffy. Add orange juice, vanilla and almond extract. Gently fold in whipped cream. Pour mixture into cooled crust and spread evenly. Cover with plastic wrap. Chill for 2 to 4 hours. Arrange 3 cups of grapes on top, two rows deep around the edge. Slice 1 cup of grapes in half and place in the center. Top with sifted powdered sugar. Serve.

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