

Quick & Easy

THE COSTCO WAY

California Giant Blueberry Cream Mini Tarts

Makes 30 to 36 servings

Crust Ingredients:

1 cup almond flour
1 cup pecans
1 cup Medjool dates, pitted
1 tsp cinnamon
¼ to ½ cup water

Instructions:

Preheat oven to 300 F. In a food processor, add almond flour, pecans, dates, cinnamon and water. Mix until all the ingredients are well incorporated, creating a big dough ball. Spray muffin tin or cups. Mold the dough into small muffin tin holes. Bake for 13 to 15 minutes, or until golden brown. Cool completely before adding filling.

Filling Ingredients:

2 cups Plain or vanilla yogurt
½ cup California Giant Blueberries, plus extra for garnish
½ cup California Giant Blackberries, plus extra for garnish
½ cup California Giant Raspberries, plus extra for garnish
Chocolate shavings, for garnish
Mint, for garnish

Instructions:

In a small bowl, add yogurt, blueberries, blackberries and raspberries. Combine and mash until the fruit is well incorporated. Fill the muffin cups with berry mixture. Top with blueberries, blackberries, raspberries, chocolate and mint. Refrigerate until ready to serve

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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California Giant Blueberry Refresher

Makes 4 servings

Ingredients:

1 cup California Giant Strawberries, sliced
1 cup California Giant Blueberries, plus extra for garnish
1 cup California Giant Blackberries
4 cups water
Ginger
4 green tea hibiscus tea bags
Club soda
Ice, optional
Mint, for garnish

Instructions:

In a large pitcher, add strawberries, blueberries, blackberries, water, ginger and tea bags. Steep for 10 minutes. Remove tea bags and ginger. Place the pitcher in the refrigerator until ready to serve. When ready to serve, fill the glass halfway with the tea mixture. Top off with club soda. Add ice, if using. Garnish with mint and blueberries.

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