**Sweet Mascarpone**

1 pound mascarpone cheese

¼ cup powdered sugar

1 teaspoon pure vanilla extract

\*Stir sugar and vanilla into cheese. Store covered in the refrigerator.

**Apricot Jam**

1 ½ cups dried apricots

1 ½ cups boiling water

¼ teaspoon pure vanilla extract

2 cups sugar

2 Tablespoons fresh lemon juice

\*Soak apricots in the boiling water for 30 minutes. Process the apricots and water in a food processor with the vanilla until slightly chunky. Pour mixture into a sauce pan. Add sugar and lemon juice and cook over medium heat, stirring occasionally, until boiling. Store covered in the refrigerator.

**Phyllo Tart Shells**

6 sheets phyllo dough

Melted butter

Cinnamon/sugar

\*preheat oven to 350°. Carefully brush melted butter on one sheet of phyllo. Lay another sheet on top and continue to layer sheets with butter until all 6 sheets are together. Brush the top of the last layer with butter and sprinkle with cinnamon/sugar. Cut into 6 squares. The squares can be baked flat or placed into individual oven safe dishes. Bake 10-12 minutes, until lightly golden and crisp. Let cool. Store covered at room temperature.

**Assembly**

Dried Mission and/or Turkish figs

Local honey

\*Carefully spoon or pipe sweet Mascarpone into the tart shells. Arrange dried figs on top of cheese and drizzle with honey. Serve with apricot jam.