

TART. BRIGHT. BEAUTIFUL.

Crate 8 is here - and it's giving everything.

Why Tarts Are Worth Your Time

There's a reason tarts show up in every great bakery window. They're elegant without being fussy, impressive without being complicated — and once you understand the foundation, they're endlessly versatile.

This month's featured recipe is a Cream Cheese Tart built on a buttery shortbread crust — the kind of recipe that looks like you spent hours but comes together in well under two hours, start to finish. The crust is a classic creamed-butter base. The filling is silky, just sweet enough, and sets up beautifully in the oven.

The real magic? The topping is completely yours. Cinnamon-sugar pears. A caramel swirl. Blueberry preserves. Fresh seasonal fruit. This tart is a canvas — and you're the artist.

We designed Crate 8 to give you everything you need to pull this off with confidence.

Your recipe card and step-by-step video will walk you through each stage — from pressing the crust to knowing exactly when that filling is just set.



Share the love
Tag us when you bake yours! We read every comment, and sharing your photos means the world to us. Extra points if you show us your topping choice.
@birdypretzels

Something Extra...

Shortbread Cookies — Please, PLEASE double that crust recipe.

Once you've made your tart crust, you're already halfway to a perfect shortbread cookie — so do yourself a favor and make a double batch. Scoop with your Nordic Ware small cookie scoop from Crate 1, and bake in a pre-heated oven until the tops are just almost golden. Don't rush it — that pale, barely-there color is exactly right.

Make it your own:

- ✓ Roll in cinnamon & sugar before baking for a snickerdoodle-style shortbread.
- ✓ Press a half pecan into the center of each unbaked cookie for a classic Southern touch.
- ✓ Create a small divot in the center of each unbaked cookie and fill with a tablespoon of your favorite jam — hello, thumbprint perfection.

Oh The Places It Can Go: Topping Ideas

Classic — Fresh strawberries or mixed berries added after the bake.

Cozy — Sliced pears tossed in cinnamon and sugar, arranged in a circular pattern over the unbaked tart, sprinkled with sliced almonds, and baked right along with the filling.

Indulgent — Drizzle caramel over the top post-bake and finish with a pinch of flaky sea salt.

Simple — Swirl blueberry preserves directly into the cream cheese filling before it goes in the oven.

Nostalgic — Spoon cherry pie filling over the baked tart, chill until set, and serve cold. Pure comfort.

Made with Love,

Birdy & Pretzels