

Red, White and Blue Fruit Tart (desserts)

Prep: 15 mins. Cook Time: 30 mins. Chill: 30 minutes

Ingredients

Tart Crust

10 T. butter, softened at room temperature
1/3 c. sugar
1/4 tsp. sea salt
1 egg yolk
1 tsp. vanilla extract
1 1/2 c. all-purpose flour, plus 2 T. for dusting

Filling

8 oz cream cheese, softened
14 oz can sweeten condensed milk
2 c. milk
2 (3.4 oz) boxes French vanilla instant pudding mix
8 oz. cool whip, thawed
4 c. fresh strawberries, sliced (or your favorite fruit)
1/2-pint blueberries
1/3 c. apricot preserves
1 T. water



Instructions

Tart Crust

1. Use a stand mixer with the paddle attachment, cream together sugar, salt and butter on medium speed until combined (about 2-3 minutes), scrap the sides as needed.
2. Add in the egg yolk and vanilla and mix until incorporated.
3. Add flour and mix on low speed until flour is incorporated and the dough is formed (1 min.) Transfer the dough to a clean surface and shape the dough into a flat disc. Press the dough into a 10 or 11 inch round tart pan. Dough should be about 1/4 inch thick on the bottom and sides.
4. Flatten the dough with the bottom of a measuring cup or your fingertips, then cover with plastic wrap and **freeze for 30 minutes**.
5. Preheat your oven to 350 degrees.
6. Set your tart pan in a baking sheet for easy transfer then bake the dough for 25-30 minutes or until golden brown.
7. Then transfer to a cooling rack and let it cool completely. While crust is cooling, make the filling.

Fruit Tart(cont.)

Tart Filling and Fruit

1. In a medium bowl use a stand mixer with paddle attachment or hand mixer and cream together the cheese and sweetened condensed milk until smooth.

2. Slowly pour in the milk and mix well.

3. Add in both boxes of pudding mix and blend for 2 minutes until the mixture is thick and smooth.

4. Fold in the Cool Whip until combined.

*Refrigerate for 10-15 minutes until the pudding is firm.

5. Spread the filling in the tart crust.

6. Arrange the fruit across the tart as desired.

7. Microwave the apricot preserves and water in a heat safe bowl for about 30 seconds or until soft. Then use a pastry brush to brush the preserves evenly over the fruit.

Gently slice with a serrated knife and enjoy!

*Tart will last 1-2 days in the refrigerator