

Fruit Tart

Ingredients

For the Crust

- **½ cup (1 stick)** butter, at room temperature
- **⅓ cup** sugar or substitute
- **¼ teaspoon** salt
- **1 ¼ cups** all-purpose flour
- **1** egg yolk
- Nonstick cooking spray and/with flour for the pan



Filling

- **1** box vanilla or cheesecake instant pudding
- **2 cups** milk
- **~4 cups** fresh fruit (berries, kiwi, mandarin pieces, mango) assorted
- **¼ cup** apricot jam

Instructions

1. Using the paddle attachment in a stand mixer, cream the butter and sugar or sweetener and salt until pale and creamy. This should take about 2 minutes on medium speed. Scrape the sides and then add the flour, mixing until it's fully incorporated. It ought to resemble coarse sand. Add the egg yolk and mix again. Knead the dough into a ball with your hand. Wrap in plastic wrap and refrigerate for at least 30 minutes or up to 5 days.
2. Spray a tart pan with a removable bottom (anything from 9-11 inches in diameter will work for this recipe) with nonstick cooking spray; either use the kind that has flour in it already, or else flour the pan after you've sprayed.
3. Press the crust dough, bit by bit, into the pan in a thin layer, making certain it gets in all the fluted edges and covers the whole bottom. There will be enough, promise! Use a knife to trim any excess from the top edge and work it into the bottom. Freeze for another 30 minutes.
4. Adjust the oven rack to the center position and preheat the oven to 350°. Bake the crust for 23-26 minutes, until lightly browned and golden. Let it cool completely on a wire rack.
5. While the crust is cooling, mix up your pudding with the milk according to package directions, making sure you get all lumps out. Chill while the crust cools.
6. Once the crust is COMPLETELY cool, spread the chilled pudding over the shell. Top with sliced strawberries, (unsliced) blackberries and/or raspberries, blueberries, mandarin

orange slices, sliced kiwi, sliced mango, or other fruits that won't juice too much or brown too quickly.

7. Melt the apricot jam in the microwave in 30-second intervals until it's loose enough to spread. Use a pastry brush to brush it over the fruit, giving it a nice gloss.
8. Refrigerate until ready to eat.