

Mixed-Fruit Tart

Your favorite fruits have never tasted so good! Try this tart that features fruit layered over a sweet, creamy filling and a tender cookie crust.

Cookie Crust (See Below)

- 1 package (8 ounces) cream cheese, softened
- 3/4 cup marshmallow creme
- 3 cups assorted fruit
- 1/4 cup apricot preserves
- 1 tablespoon water

1. Make Cookie Crust.
2. Mix cream cheese and marshmallow creme until smooth; spread on crust. Arrange fruit on cream cheese mixture.
3. Heat preserves and water over low heat, stirring occasionally, until preserves are melted; cool slightly. Spoon over fruit. Store covered in refrigerator.

Cookie Crust

- 1 cup Gold Medal® all-purpose flour
- 6 tablespoons butter or margarine, softened
- 2 tablespoons sugar
- 1 egg yolk

1. Heat oven to 350°F. Mix all ingredients, using fork or pastry blender, until soft dough forms. Press firmly on 12-inch pizza pan to within 1/2 inch of edge of pan. Prick thoroughly with fork. Bake 20 to 25 minutes or until golden. Cool completely

Per Serving: Calories 230 (Calories from Fat 115); Total Fat 13 g (Saturated Fat 6 g);
Cholesterol 40 mg; Sodium 130 mg; Total Carbohydrate 26 g (Dietary Fiber 1 g);
Protein 3 g

% Daily Value: Vitamin A 12 %; Vitamin C 18 %; Calcium 2 %; Iron 4 %

Exchanges: 1 Starch; 1 Fruit; 2 Fat

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