



Vanilla Pudding Fruit Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Tart filling:

- 3 cups of milk or soymilk
- 5 tablespoons of cornstarch
- 1/2 cup of sugar or splenda
- Dash of Salt
- 2 teaspoons of vanilla extract
- As many fruits as you want (raspberries, cherries, blueberries and cherries used in recipe)

Crust:

- 12 (or 24 small pieces) of graham crackers, crushed.
- Butter or margarine, melted.
- Honey
- 1/4 cup of brown sugar

Instructions

A fruit tart recipe I learned from my boyfriends parents. Bon appetit!

1. Preheat oven to 350 F.

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2. Mix in a bowl, crushed graham crackers, butter and sugar. Mix well.
 3. On pie dish, spray with butter spray or butter the pan. Drizzle honey on pie dish. Add the graham cracker mixture, spreading it all over the top.
 4. Place in oven for 8-10 minutes, until the smell of graham crackers and honey fills your kitchen.
 5. On stovetop, mix everything except honey in pot. Stir constantly, keeping a lookout on the pudding mixture.
 6. Turn off stove as it begins to thicken, stir constantly.
 7. Remove pie crust from the oven. Let cool.
 8. Add pudding mixture into pie pan.
 9. Generously put in fruits in pudding mixture. Let it rest in a freezer for an hour or two, while letting the pie rest overnight or equivalent in fridge, or until it sets. Serve cold with milk or tea-- and perhaps whipped cream on top.