

# NATIONAL *food*

## Fruit Tart

Makes 10 thick slices

### Ingredients:

1 can	<i>Maddy's Homestyle Sugar Cookie Mix*</i>
8 tbsp	Margarine, dairy free, unsalted
¼ cup	Water
½ cup	<i>Cool Whip®**</i> Original
1 pudding cup (3½ oz)	<i>Hunt's® Snack Pack®</i> Lemon Pudding
½ cup	Fresh blueberries
½ cup	Fresh strawberries, sliced thinly
½ cup	Mandarin oranges, canned in light syrup, drained
1 medium	Kiwi, peeled, sliced and halved



### Preparation:

1. Preheat oven to 375°F.
2. Line bottom of 9" round baking dish with parchment paper.
3. Prepare *Maddy's Homestyle Sugar Cookie Mix* as directed on can. Initially dough will look dry, continue to mix until smooth ball of dough forms.
4. Press dough into bottom of baking dish. Use spatula or spoon to flatten evenly.
5. Bake 20-25 minutes or until lightly browned on top.
6. Allow cookie crust to cool to room temperature.
7. In large bowl, fold *Cool Whip®* into lemon pudding.
8. Spread pudding mixture evenly over cooled cookie crust.
9. Arrange fruit on top.
10. To serve, cut into 12 slices.

## Nutritional Information

Serving size	Calories	Protein, g	Phenylalanine, mg	Leucine, mg
Per Slice	223	0.3	11	17

\* Applied Nutrition

\*\*Kraft Foods