

Fresh Fruit Tart

Yield: 8 min

Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-fresh-fruit-pastry-cake-recipe>

Ingredients:

- 2 cups milk
- 1 cup sugar
- 6 egg yolks
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 7 tablespoons butter softened
- 1/2 cup powdered sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 1/4 cups all purpose flour sifted
- 1/4 teaspoon baking powder
- 1 pint fruit Fresh cut, such as strawberries, blueberries, blackberries, raspberries, peaches, mango, and kiwi
- apricot jam melted, as needed

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 215 milligrams
4. Fat: 16 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 9 grams
8. Sodium: 300 milligrams
9. Sugar: 41 grams

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