

## Dessert

---

# Fresh Fruit Custard Tart

WalMart Food Stores

**Servings: 8**

**Preparation Time: 30 minutes**

**Bake Time: 40 minutes**

**1 refrigerated pie crust**

**1 cup Egg Beaters original**

**1/2 cup granulated sugar**

**1 teaspoon vanilla extract**

**2 cups fat-free milk**

**2 cups assorted fresh fruit**

**8 servings Reddi-Wip whipped cream**

Preheat the oven to 350 degrees.

Place the pie crust in a 9-inch pie plate, pressing firmly into the bottom and up the sides of the plate. Flute the edge.

In a large bowl, beat the Egg Beaters, sugar and vanilla with a wire whisk until blended.

Gradually beat in the milk until combined. Pour the filling into the crust.

Place the pastry shell in the oven. Bake for 40 minutes or until a knife inserted in the center comes out clean.

Cool completely on a wire rack.

Chill until firm, about 2 hours.

Arrange the fruit on top.

Cut into eight slices and top with the whipped cream.

---

Per Serving (excluding unknown items): 170 Calories; 7g Fat (37.2% calories from fat); 1g Protein; 26g Carbohydrate; 0g Dietary Fiber; 5mg Cholesterol; 100mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Fat; 1 Other Carbohydrates.