

DESSERT

Pudding and Berry Tart with Graham Cracker Crust

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
330 min	250 min	80 min	8	\$1.67	321 kcal



Pudding and Berry Tart with Graham Cracker Crust requires approximately 5 hours and 30 minutes from start to finish. One serving contains 321 calories, 3g of protein, and 11g of fat. This recipe serves 8. For \$1.67 per serving, this recipe covers 8% of your daily requirements of vitamins and mineral...

Ingredients

- ☐ ½ pint fresh blackberries or raspberries
- ☐ 6 tablespoons ¾ stick butter
- ☐ 12 whole graham crackers
- ☐ 1 pint fresh strawberries
- ☐ ½ pint fresh blueberries
- ☐ 3 tablespoons dark brown sugar
- ☐ 1 package Milk (according to pudding instructions)
- ☐ 6.8 ounce packages "cook and serve" vanilla pudding

Method

- 1 Preheat the oven to 350 degrees F.
- 2 For the crust: crumble the graham crackers by hand or with a potato masher to get fine crumbs.
- 3 Heat the butter in a saucepan or microwave until half-melted. Work the butter into the crumbs with your fingertips until the crumbs look like wet sand. Using your fingertips, press the crust into a 9-inch pie plate or disposable aluminum pie pan to make an even layer over the bottom and sides of the pan.
- 4 Bake until the crust is a shade darker, about 12 minutes, and let cool completely.
- 5 Make the pudding according to the package directions.
- 6 Let stand about 5 to 10 minutes stirring occasionally to keep a skin from forming on the top of the pudding.
- 7 Use a spoon or rubber spatula to scrape the pudding into the graham cracker shell and smooth it into an even layer.
- 8 Put the tart in the refrigerator until the pudding is chilled and set, at least 1 hour.
- 9 Meanwhile, cut the stems off the strawberries and wash with the other berries in a colander under cold water.
- 10 Drain then spread out on paper towel to dry. You can either arrange the berries nicely over the pudding or just sort of gently tumble them onto it. Cover the tart lightly with plastic wrap and refrigerate. You can make the tart up to 4 hours in advance.
- 11 Serve cold.

Nutrition per serving

321

KCAL

3 g

PROTEIN

11 g

FAT

55 g

CARBS

Saturated Fat	5.8 g · 36% of daily needs
Fibre	4.3 g · 17% of daily needs
Sugar	35.6 g · 40% of daily needs
Sodium	361 mg · 16% of daily needs
Cholesterol	22.6 mg · 8% of daily needs
Vitamin C	43.9 mg · 53% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/pudding-and-berry-tart-with-graham-cracker-crust-142229