

Strawberry-Kiwi Tart

13 February 2025

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
110 min	20 min	90 min	8	\$1.36	383 kcal



Indulge in the delightful flavors of summer with our Strawberry-Kiwi Tart, a perfect dessert that combines the sweetness of fresh strawberries and the tangy zest of kiwifruit. This vibrant tart not only looks stunning but also offers a refreshing taste that will impress your family and friends at an...

Ingredients

- ☐ 1 box (4-serving size) vanilla instant pudding and pie filling mix
- ☐ 8 oz container reduced-fat sour cream
- ☐ 2 tablespoons orange marmalade
- ☐ 1 cup halved fresh strawberries
- ☐ 2 kiwifruit, peeled, thinly sliced
- ☐ 1½ cups vanilla low-fat yogurt
- ☐ 1 box Pillsbury® refrigerated pie crusts, softened as directed on box

EQUIPMENT Bowl, Oven, Whisk, Microwave, Tart form

Method

- 1 Heat oven to 450°F. Make pie crust as directed on box for One-Crust
- 2 Baked Shell, using 9-inch tart pan with removable bottom or 9-inch glass pie plate.
- 3 Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.
- 4 In medium bowl, mix filling ingredients with wire whisk until well blended.
- 5 Pour into cooled baked shell. Arrange strawberries and kiwifruit on filling.
- 6 In small microwavable bowl, microwave marmalade uncovered on High 5 to 10 seconds or until melted.
- 7 Brush over fruit. Refrigerate about 1 hour or until set before serving. Cover and refrigerate any remaining tart.

Nutrition per serving

383	7 g	17 g	52 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			6.3 g · 40% of daily needs
Fibre			2.4 g · 10% of daily needs
Sugar			21.9 g · 24% of daily needs
Sodium			339 mg · 15% of daily needs
Cholesterol			12.2 mg · 4% of daily needs
Vitamin C			28.4 mg · 34% of daily needs

Adapted from Betty Crocker. Find this recipe, ratings and more ideas at whatsheate.com/strawberry-kiwi-tart-32009