



Recipe Fresh Fruit Tarts

Ingredients

2 slightly beaten egg yolks	2 egg whites
2 cups milk	1/4 cup sugar
2 3 oz. packages cream cheese	Fresh fruits (from Irons Fruit Farm)
1 3 oz. package regular vanilla pudding mix	
8 baked tart shells, 3-1/2" diameter, cooled	

Directions

Combine beaten egg yolks and milk. Cook pudding mix according to package directions using the egg-milk mixture as the liquid. Remove from heat. Cut cream cheese into pieces and add to hot pudding, beat until cheese is melted. Let mixture cool, about 10 minutes. Beat egg whites to soft peaks; gradually add sugar, beat into tart shells. Just before serving, spoon sugared fresh fruit on top. Makes 8 servings. Chill used portions.