

# Recipe

## fr SUMMER FRESH FRUIT TART

15-oz. package Pillsbury All Ready  
Pie Crusts  
1 teaspoon flour

Fresh fruit (grapes, nectarines, peaches, kiwi fruit, starfruit, pears, raspberries and strawberries)

Heat oven to 450°F. Prepare pie crust according to package directions for unfilled 1-crust pie using 10-inch tart pan with removable bottom or 9-inch pie pan. (Refrigerate remaining crust for later use.) Place prepared crust in pan; press in bottom and up sides of pan. Trim edges if necessary. Bake at 450°F. for 9 to 11 minutes or until light golden brown. Cool.

In small bowl, cream powdered sugar and margarine until light and fluffy. Add eggs, one at a time, beating at medium speed 4 minutes after each addition. Blend in almond extract. Pour into crust. Refrigerate at least 2 hours. Before serving, arrange desired fresh fruit on top of filling. Brush fruit with melted apple jelly, if desired. 10 to 12 servings.

### FILLING

2 cups powdered sugar  
1 cup margarine or butter, softened  
3 eggs  
 $\frac{1}{4}$  to  $\frac{1}{2}$  teaspoon almond extract

