

Summer Fruit Tart

Ingredients

- 1 (15 oz) pie crust, refrigerated
- 1 egg white, lightly beaten
- 1/3 cup sugar
- 2 Tbsp cornstarch
- 1/2 tsp cinnamon
- 1/4 tsp ginger
- 2 cups peaches, peeled, sliced
- 1 cup blueberries
- 1/2 tsp vanilla extract



Enjoy the beauty of summer fruits in this delicious cinnamon and ginger spiced peach and blueberry tart.

Directions

Preheat oven to 425 degrees. Prepare crust as directed on package. Place on foil-lined 12 inch pizza pan. If necessary, press out any folds or creases. Brush crust with about 1/2 of the beaten egg white.

Mix sugar, cornstarch, cinnamon and ginger in medium bowl. Add fruit and vanilla; toss gently. Spoon into center of crust, spreading to within 2 inches of edges. Fold 2-inch edge of crust up over fruit, pleating or folding crust as needed. Brush crust with remaining egg white.

Bake 20 minutes or until crust is golden brown. Cool slightly before serving.

Yield 8 servings

Nutritional Information

Calories 191, Fat 7g, Carbohydrates 30g, Cholesterol 3mg, Sodium 115mg, Fiber 1g, Protein 2g

