

# Earth Day

## Fruit Tart Recipe

*NOTE: You can make your own crust by crushing ten full rectangles of graham crackers (or other cookies like chocolate or vanilla or even digestive cookies) in a food processor to make about 1 ½ cups of crumbs. Then you add 1/3 cup of granulated sugar and 6 tablespoons of melted butter. You can add ½ teaspoon of ground cinnamon for extra flavour if desired. Press this mixture into a pie plate and you can either use it uncooked or bake it for 1 hour at 375 F (190 C).*

### Ingredients:

- 1 box of vanilla flavour instant pudding mix (or any flavour you like)
- 1 orange, zested (optional but really good)
- 1 prepared graham cracker crust (found in baking aisle or homemade)
- 1 cup of blueberries
- 1 cup of kiwi fruit, peeled and sliced and quartered



### How to:

Make the pudding according to package directions and let it stand for 5 minutes.

If using, mix the orange zest into the pudding. (If you use lemon pudding lemon zest would be a nice addition).

Spread pudding onto graham cracker crust and refrigerate for about an hour to set the pudding.

Arrange the fruit to resemble the earth, with the blueberries as the water and the kiwi fruit as the land.  
Enjoy!