

Hot Fruit Tarts

Recipe By Sara Wasserman



Cooking and Prep:  15
m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Sukkot

Diet: Vegetarian, Vegan,
Pescetarian

Source: Family Table by
Mishpacha Magazine

This light dessert is great for topping off a meal. It's good at room temperature, but even better hot. Try it with a scoop of ice cream.

Ingredients (11)

Tart Crust

- 2 cups **Kedem Tea Biscuit** or graham cracker crumbs
- 1 and 1/2 tablespoons (20 grams) margarine (use soy-free, if needed), melted

Fruit Filling

- 1 20-oz. can **Gefen Pineapple Chunks**, drained

3 clementines, peeled, membrane removed

1 can cherry or **Gefen Blueberry Pie Filling**

2 tablespoons sugar *(optional)*

Topping

1 cup oats

1/2 cup flour

4 tablespoons sugar

3 and 1/2 tablespoons (50 grams) margarine (use soy-free, if needed)

1/2 teaspoon cinnamon *(optional)*

Start Cooking

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1. Preheat oven to 350°F (180°C).
2. Mix crumbs and margarine together and press into 10 individual tart pans.
3. Combine the filling ingredients and divide evenly among the pie crusts.
4. In a separate bowl, combine topping mixture until crumbly and spread over the fruit layer.
Bake for an hour.