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**Farm Fresh Free-form Fruit Tart**  
(Serves 4)

1 refrigerated pie crust, brought to room temperature and unrolled  
 1/2-cup sugar  
 1/8-cup flour  
 3 cups mixed, fresh fruit such as assorted berries, thinly sliced pears or apples, kiwis,



1. Preheat oven to 375 F. Cut the pie crust into four pieces. On a lightly floured board, with a lightly floured rolling pin, roll each one into a 6 or 7-inch free-form shape, place on a baking sheet lined with parchment paper.
2. Combine the 1/2 cup sugar and the 1/8 cup flour in a small bowl. Set aside.
3. In a medium bowl, combine the sliced fruit. Then add the sugar and flour mixture, tossing gently. Place about 3/4 cup of the fruit onto each piece of dough, leaving a 1/2 inch border around the edges. For juicier fruit, fold up the edges of the dough to form a lip.
4. Bake tarts for approximately 20 minutes until edges are golden brown.

<b>Nutrition Facts</b>				
Recipe yield four tarts				
Serving size is 1 tart				
<b>Amount Per Serving</b>				
<b>Calories 403</b>				
	% Daily Values*			
<b>Total Fat</b> 15g	<b>23%</b>			
Saturated Fat 6g	<b>30%</b>			
Trans Fat 0g				
Polyunsaturated Fat 2g				
Monounsaturated Fat 6g				
<b>Cholesterol</b> 0mg	<b>0%</b>			
<b>Potassium</b> 174mg	<b>5%</b>			
<b>Sodium</b> 235mg	<b>10%</b>			
<b>Total Carbohydrate</b> 67g	<b>22%</b>			
Dietary Fiber 4g	<b>16%</b>			
Sugars 32g				
<b>Protein</b> 3g	<b>6%</b>			
Vitamin A 2%	•	Vitamin C 33%		
Calcium 22%	•	Iron 1%		
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.				
		Calories	2,000	2,500
Total Fat	Less than	65g	80g	
Sat Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2400mg	2400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	