



RECIPE CARD

RECIPE:

Berry Bestie Kaleidoscope Tart

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INGREDIENTS:

The Base

- 1 stack of graham crackers to make 1.5 cups of crumbs
- 6 tbsp butter (softened)
- 1/3 cup white sugar
- 1 box instant banana pudding (5 oz)
- 3 cups cold whole milk
- 1-2 fresh bananas

The Berry Besties

- Blueberries (¼-½ cup)
- Strawberries, sliced (½-1 cup)
- Mandarin orange slices (½-1 cup)
- Blackberries (¼-½ cup)
- Raspberries (¼-½ cup)

DIRECTIONS:

Step 1: Prepare the Pudding

Pour the banana pudding mix into a large bowl. Add the cold milk and mix with a hand mixer for about 2 minutes, until smooth. You'll know it's ready when it starts to thicken

Step 2: Prepare the Crust (Or use ready-to-use graham cracker pie crust)

Place the stack of graham crackers into a Ziploc bag. Seal it, then pound it gently with a tenderizer/mallet. Crush those crackers into crumbs. Pour crumbs into a bowl, add 6 tablespoons butter (softened) and the sugar and mix. Add the mix to a pie-plate. Use a spoon to press the crumbs up the side of the plate, smoothing it all around evenly.

Step 3: Layer the Levels

Unwrap the graham cracker crust and pour in half of the pudding. Slice the bananas and spread them over the pudding. Add the rest of the pudding on top and smooth it out with a spatula.

Step 3: Layer the Levels

Start decorating in the center of the tart and work your way out to the edge. Use the fruit to make fun patterns, shapes, or colorful rings. There's no wrong design, so use your imagination and have fun!

Look at that kaleidoscope spin! Slice, serve, and enjoy your berry-tastic creation.

PREP TIME: **30 mins** MAKE TIME: **25 mins**

The
BERRY BEST
Baking Show

Bake along with Strawberry Shortcake
on YouTube @StrawberryShortcake

