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Easy Berry Custard Tart

Yield: 8 servings

Time: 15 minutes active; 3 hours total

For the crust:

1½ cups flour
½ cup sugar
¼ tsp. salt
½ cup (8 tbsp.) cold (frozen!) butter, cut into cubes
1 egg yolk
2 tbsp. whole milk
1 tsp. vanilla extract
zest of half an orange

For the custard filling:

1 cup skim milk
1 cup whole milk
1 tsp. vanilla bean paste (or vanilla extract)
1 box (3 oz.) of "Cook and Serve Vanilla pudding" (not instant pudding)

For the topping:

4 cups total of mixed berries (strawberries, blackberries, raspberries, blueberries...)
Confectioner's sugar
Whipped cream



1. To make the crust, combine the following ingredients in a food processor: flour, sugar, salt, butter. Pulse until the mixture resembles a coarse meal.

2. Whisk together the egg yolk, milk, vanilla, and orange zest. Pour into the food processor and pulse to combine. Pour into a lightly greased 9-inch diameter tart pan (or regular pie pan). To help it slide right out after it's baked, be sure to grease the sides of the pan, too! Firmly press the crumbs into the bottom and sides of the pan. Place in the freezer for 15 minutes. Gently prick the surface with the tines of a fork. Line with parchment paper and pour in pie weights (if you have them). Bake at 425°F for 5 minutes. Remove the pie weights and parchment paper. Reduce the oven temperature to 350°F and bake for another 15-20 minutes, until golden brown. Allow to cool at room temperature.

3. In a medium sized saucepan, whisk together the skim milk, whole milk, pudding mix, and vanilla. Bring to a light boil over medium heat, stirring constantly. Boil for 2-3 minutes, until thickened. Remove from the heat and pour into the prepared crust. Allow to cool at room temperature for about 5-10 minutes, then top with fresh berries. Cover with plastic wrap and refrigerate until serving, 2-24 hours. Garnish with whipped cream and lightly dust with confectioner's sugar prior to serving, if desired.