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Strawberry-Kiwi Tart

Crust:

- 1 Box refrigerated pie crusts, softened as directed on box

Filling:

- 2/3 Cup Fat Free creamy vanilla yogurt (from 2-lb container)
- 1 Container (8 oz) reduced-fat sour cream
- 1 Box (4-serving size) vanilla instant pudding and pie filling mix
- 2 Tbsp orange marmalade

Topping:

- 1 Cup halved fresh strawberries
- 2 Kiwifruit, peeled, thinly sliced
- 2 Tbsp orange marmalade

- 1) Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell, using 9-inch tart pan with removable bottom or 9-inch glass pie plate. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.
- 2) In medium bowl, mix filling ingredients with wire whisk until well blended. Pour into cooled baked shell. Arrange strawberries and kiwifruit on filling.
- 3) In small microwavable bowl, microwave marmalade uncovered on High 5 to 10 seconds or until melted. Brush over fruit. Refrigerate about 1 hour or until set before serving. Cover and refrigerate any remaining tart.

Makes 10 Servings

