



# Summer Fruit Tart Recipe



When the weather is bad and you are looking for indoor activities to do, cooking is a great way to keep the children entertained whilst learning new skills. A quick online search will give you lots of ideas for recipes you could make with your children, from the simple to more complicated.

Here is a really simple idea for a sweet treat that would make a lovely rainy day snack!

## Ingredients

- 1 tbsp icing sugar
- 120g mascarpone cheese
- 250ml double cream
- 1 tsp vanilla bean paste or vanilla extract
- 300g various summer fruits

## Equipment

- Ready-made large sweet pastry case

## Method

Open the sweet pastry case and place on a serving plate.

Put the mascarpone, cream, vanilla and icing sugar into a bowl. Whisk until it forms soft peaks that hold. Spread the mixture evenly into the pastry case.

Slice any larger fruit in half. Decorate the cake with the fruit in any pattern you like. Place in the fridge until ready to be eaten.

Finally, enjoy! This fruit tart is best eaten on the day it is made.

