



Sliced Bread Fruit Tarts

Serves 6 / 30 mins

Ingredients

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| 6 slices Wonder® White or 100% Whole Wheat Bread | Cooking spray |
| 4 oz. cream cheese, softened | Kiwifruit, to serve |
| 1 ½ tbsp. skim milk | Banana, to serve |
| 2 tbsp. honey | Strawberries, to serve |
| 1/4 tsp. vanilla extract | Blueberries to serve |



Directions

 **Prep time 20 m | Cook 10 m | Ready in 30 m**

- 1** Preheat oven to 350°F.
- 2** Use a rolling pin to press each piece of bread flat and remove crusts. Make a slice approximately 1" long in the middle of each slice on two sides.
- 3** Spray a muffin tin generously with cooking spray to grease. Gently overlap the "tabs" from the bread slits and press gently into a muffin tin and bake for about 8 minutes or until lightly golden.
- 4** Remove from oven and allow bread cups to cool.
- 5** In a mixing bowl, stir together cream cheese, honey, vanilla and milk until smooth. Spoon cream cheese mixture into each cooled bread cup and top with fruits of your choice.