Wonder

Sliced Bread Fruit Snack Tarts

Serves 6 / 30 minutes

Ingredients

- 6 slices Wonder® White or 100% Whole Wheat Bread
- · 4 oz. cream cheese, softened
- 1½ tbsp. skim milk
- 2 tbsp. honey
- ¼ tsp. vanilla extract
- Cooking spray
- Kiwifruit, to serve
- Banana, to serve
- Strawberries, to serve
- · Blueberries to serve



Directions

Prep Time: 5 minutes | Cook Time: 15 minutes | Total Time: 20 minutes

- 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.
- 6. Spoon cream cheese mixture into each cooled bread cup and top with fruits of your choice.