

## Fruit Tart/Cake by Food Storage Moms

This is an easy cake to make from scratch. I like this one because you typically always have the ingredients in your home.

### Ingredients:

1/2 cup butter or one cube

1/2 cup sugar

3/4 cups flour

1 teaspoon baking powder

2 eggs

Vanilla or banana instant pudding or whipping cream

### Instructions:

1. Preheat oven to 375 degrees. Place the ingredients into a medium-size mixing bowl except the pudding or whipping cream. Grease a tart/cake pan and spread the mixture as evenly as possible. The dough/mixture is quite sticky. Bake at 375 for 15 minutes. Wait ten minutes and turn the cake onto a large plate or cake platter. Let the cake cool. Fill the tart cake with whipping cream or pudding to cover completely. Next, you place sliced fruit all over the pudding or the whipping. I love strawberries, raspberries, sliced bananas, sliced Kiwi, Mandarin oranges or peaches. Top with a dollop of whipped cream and serve.