



WATERMELON FRUIT TARTS

INGREDIENTS:

- 1 whole watermelon (cut into slices - 1" or less thick)
- Greek vanilla yogurt (or yogurt of choice)
- Blueberries
- Strawberries (tops cut off and sliced in half)
- Kiwis (skin removed and sliced)

*Note: quantities of ingredients vary depending on the size of your watermelon. Fruits noted above can be substituted with ones of your choice.



DIRECTIONS:

1. Use round cookie cutter (2" or smaller) and cut circles out of watermelon slices. This will be your fruit tart base. Place watermelon circles on paper towel to drain excess liquid.
2. Drop a spoonful of yogurt on top of watermelon circles and spread evenly.
Other option: use a pastry bag and pipe yogurt on top of watermelon circles.
3. Place and arrange fruit on top of yogurt to your preference. Chill watermelon fruit tarts in refrigerator until ready to serve, *Optional: place in cupcake liners before serving.

