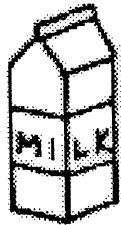


# Cherry Tarts

## You Need:



5 Tb. jello  
instant pudding



1 cup milk



4 graham cracker  
tart crusts



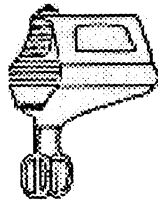
1/2 cup  
cherry pie filling



4 Tb.  
whipped topping



liquid  
measuring cup



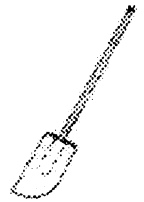
handmixer



large bowl



metal  
spatula



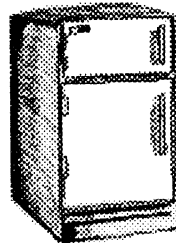
rubber spatula



1 Tablespoon

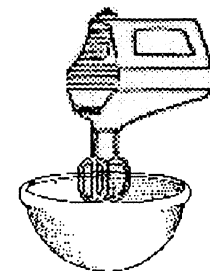
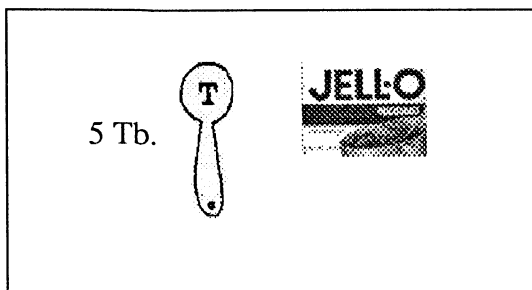


1/2 cup dry  
measuring cup



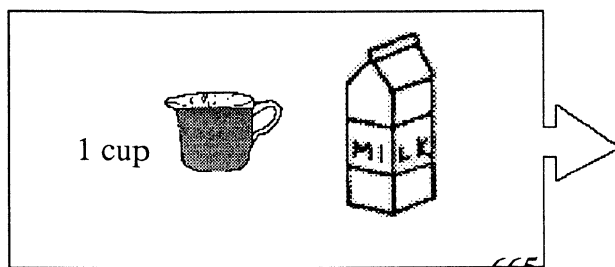
refrigerator

**1.**



Measure 5 Tb. instant jello pudding into a bowl.

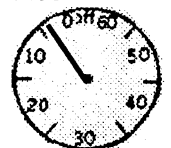
**2.**



LOW

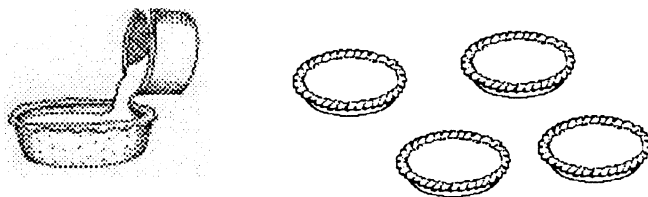


3 minutes



Measure 1 cup milk. Add to bowl. Beat on LOW with handmixer for 3 minutes.

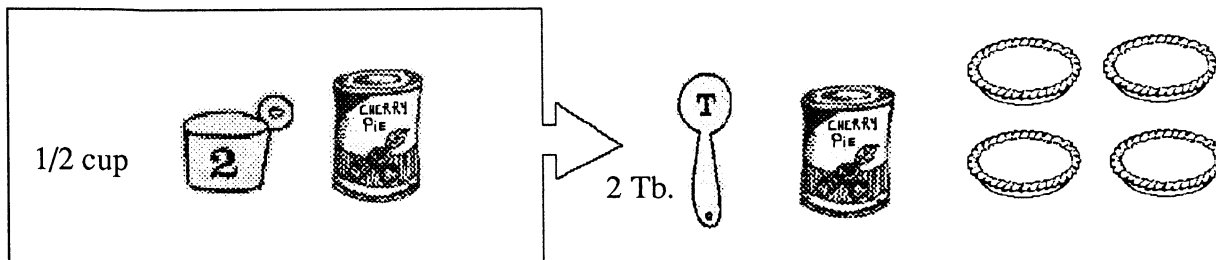
3.



Evenly pour filling into graham cracker crust tarts.

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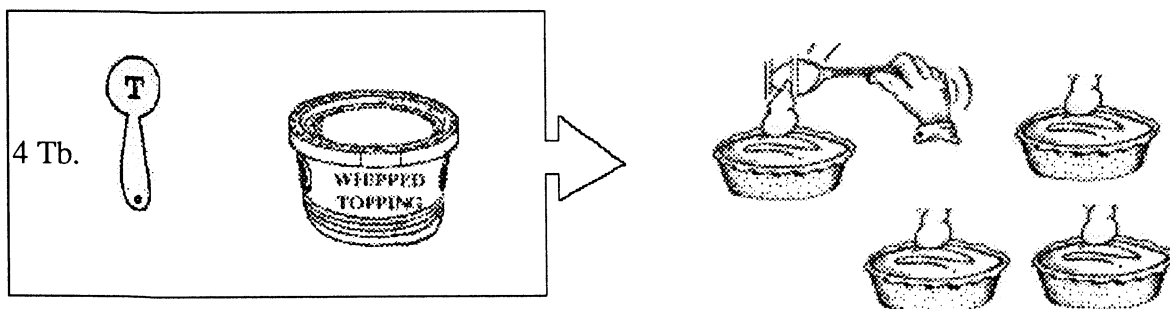
4.



Measure 1/2 cup cherry pie filling. Put 2 Tb. on top of each tart.

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5.

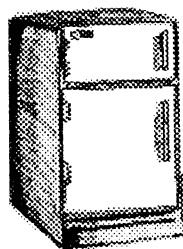


Measure 4 Tb. Cool Whip.

Measure 1 Tb. Cool Whip and place on top of each tart.

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6.



Refrigerate before serving.

## CHERRY TARTS

### You Need:

5 Tb. instant pudding (1/2 pkg.)  
1 cup milk  
4 graham cracker crust tarts  
1/2 cup cherry pie filling  
4 Tb. Cool Whip

1 cup liquid measuring cup  
handmixer  
large bowl  
metal spatula  
rubber spatula  
Tablespoon  
1/2 cup dry measuring cup  
refrigerator

1. Measure 5 Tb. instant jello pudding into a bowl.
2. Measure 1 cup milk. Add to bowl. Beat on LOW with handmixer for 3 minutes.
3. Evenly pour filling into graham cracker crust tarts.
4. Measure 1/2 cup cherry pie filling. Put 2 Tb. on top of each tart.
5. Measure 4 Tb. Cool Whip. Measure 1 Tb. Cool Whip and place on top of each tart.
6. Refrigerate before serving.