




French Cuisine

MADE SIMPLE

Fruit Pie Tarte Filling

 8 people

 5 mins prep time

 25 mins total time

 Easy

INGREDIENTS

- about 2 cups of fresh/frozen **fruit** (blueberries, raspberries, blackberries, or even thinly sliced apples, peaches etc) to cover the bottom of the crust pan
- 2 **eggs**
- 1 cup (20 cL) **heavy cream** (or your preferred animal/vegetable milk)
- 2-3 tablespoons of **sugar**
- 2 tsp **vanilla extract**
- optional: ½ tsp **cinnamon**



DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. This recipe is for *the filling inside a pie crust only*. There is my healthy French pie crust recipe here if interested (<https://frenchcuisinemadesimple.com/french-sweet-or-salty-tarte-crust-base/>) or you may use a pre-made pie crust.
3. Take a shallow pie dish and butter it well, or use parchment paper to line it, or use an antiadhesive dish, and place your pie crust inside.
4. If using a pre-made pie crust that needs to be baked first, take note of the preparation and cooking time listed in the directions. The total cooking time for the filling is about 20 minutes, adjust your cooking time accordingly.
5. For the pie filling, combine all ingredients together except the fruit.
6. Whisk well the ingredients.
7. Spread the fruit evenly on the bottom of the pie crust covering every part.
8. Pour the filling evenly over the fruit.
9. Top with fruit with a light dust of cinnamon.
10. *If you have very large fruit, or would like a thicker pie filling, you may want to double the filling recipe to cover all the fruit.*
11. Bake for 15-20 mins or until the pie filling does not jiggle anymore.
12. This pie refrigerates well for 5 days or you can put it in the freezer.



