other topping ideas

* Strawberries
* Raspberries
* Blueberries
* Choc chips
* Sprinkles



Fruit tarts

Makes up to 6

# Ingredients

Shortcrust ready rolled pastry

200ml double cream

1 tblsp vanilla extract

1 banana

1 chocolate bar

Sprinkles

Knob of butter

# Directions

1. Preheat oven to 200c.
2. Cut out your pastry shapes using a cutter and place in your muffin tray, make sure you have greased this first.
3. Place in the oven and cook for around 8 minutes. Take out and leave to cool.
4. In a bowl whisk together the cream and vanilla extract until thickened.
5. Chop the banana and in a bowl melt the chocolate, for this you can use a bain-marie or pop it in the microwave.
6. Scoop the cream in to each tart. Add the banana and a good pinch of sprinkles, then for the finishing touch drizzle the chocolate over the top to create some zigzags.
7. Enjoy!