

Tart Crust

Ingredients

Flour A. P.	1&1/4 cups
Sugar	2 t.
Salt	1/8 t.
Butter	3&1/2oz. cut into small cubes
Ice Water	3 T.

Method

Place the flour, sugar, salt and butter in a food processor. Process just until the mixture resembles coarse crumbs, aprox, 15 sec. Add ice water and pulse just until the pastry begins to hold together, aprox. 6 – 8 times. Do not let it form a ball. Transfer to pastry to plastic wrap. Flatten the dough into a disk, wrap the pastry and refrigerate for at least 1 hour. On a lightly floured surface, carefully roll out the dough to a 10 to 12 inch circle. Refrigerate for half and hour.

Blueberry Tart Filling

Ingredients

Blueberries	1 pint
Sugar	1/3 cup
Salt	pinch
Corn Starch	1 t.
Butter	2 T. in small cubes

Method

Combine first four ingredients in a bowl and set aside. Place rolled out dough over a 10 inch tart pan, and continue to line. Chill for 30 minutes. Add filling, dot with butter. Bake in a preheated oven, 400 degrees, for 50-60 minutes or until the crust is golden brown & filling bubbles. Let cool to room temperature before serving.