



BLUEBERRY TART

The buttery crust is made in a food processor and pressed into the tart pan with your fingertips.

Among our friends this tart is known as Marie's Famous Blueberry Tart. The fool proof crust is made quickly in a food processor and then simply pressed into the tart pan with floured fingertips. The blueberry version is our favorite, but it is also excellent with peaches, apricots, figs and raspberries.

Tart Crust:

1 1/2 cups all-purpose flour
3 tablespoons granulated sugar
1/2 teaspoon salt
1/2 cup (1 stick) cold unsalted butter, cut into small pieces
1 egg yolk
1 teaspoon vanilla extract

Filling:

3 pints blueberries, rinsed and sorted
1/4 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon ground cinnamon or nutmeg
Confectioner's sugar
1/2 cup heavy cream, whipped until stiff (optional)

1. **Tart Crust:** Combine the flour, sugar and salt in bowl of food processor and pulse to blend. With the motor running add the butter a few pieces at a time until the mixture is crumbly. Stir the egg yolk and vanilla together until blended. With the motor running add the egg; process just until dough forms.

2. Turn the dough out onto a lightly floured work surface and with floured hands lightly gather together into a bowl. Place in a 9 -10 inch

MARIE SIMMONS

Cookbook Author | Cooking Teacher

loose bottomed tart pan and with floured fingers tips press the dough evenly along the bottom and up the sides of the pan.

3. Preheat the oven to 425oF.

4. **Filling:** Set aside 1-1/2 cups of the berries for later. In a large bowl stir the sugar, flour and cinnamon until blended. Add the remaining berries and toss to blend. Pour into the prepared tart shell spreading evenly. Bake 15 minutes. Reduce the oven to 350oF. Bake 35 to 45 minutes or until the crust is golden and the berries are bubbling.

5. While the tart is hot spread the reserved berries in a single layer on top of the cooked berries. Cool thoroughly before removing the outer rim of the tart pan. Sprinkle with confectioner's sugar before serving. Serve with a spoonful of beaten heavy cream, if desired.

Makes 6 to 8 servings