



Laura's Blueberry Tart

Crust:

- 1 ¼ cups all-purpose Flour
- ¼ cup Sugar
- ¼ teaspoon Salt
- 1 stick cold unsalted Butter, cut into bits
- 1 large Egg Yolk

Preheat oven to 400 degrees.

In a food processor blend together flour, sugar, salt and butter until mixture resembles meal.

Add yolk and pulse until dough begins to come together but is still crumbly.

Press dough evenly onto bottom and up side of an 9 inch tart pan with a removable fluted rim.

Prick bottom of crust all over with fork and chill 30 minutes

Bake crust in middle of oven 20-25 minutes, or until golden. Cool on rack.

Blueberry Filling:

- ¾ cup Sugar
- 2 ½ Tbsp. Cornstarch
- ¼ tsp. Salt
- ¾ cup Water
- 3 Cups Fresh Blueberries
- 2 Tbsp. Unsalted Butter
- 2 Tbsp. Lemon Juice

Combine sugar, cornstarch and salt in a saucepan. Add water and 1 cup blueberries.

Heat to boiling, stirring constantly, boil until very thick (about 15 minutes). Remove from heat

and stir in butter and lemon juice. Let cool. Stir in the remaining blueberries to cooked mixture.

Refrigerate 1 hour. Spoon into tart crust and refrigerate. Garnish with whipped cream.

Enjoy! Laura