



Blackberry Rhubarb Tart

Mix the fruit filling together and let it sit at room temp for about ½ hour.

Fruit filling

1 cup fresh blackberries
2/3 cup sliced rhubarb (1/4 inch chunks)
1/2 cup sugar (adjust as you like because it's not too sweet with this much)
Juice of half lime
2 T flour

While the fruit filling is sitting at room temperature prepare the crust.

Crust

In a food processor mix:

½ cup whole wheat flour
½ cup flour
½ t sugar
¼ t salt
7 T salted butter ice cold in chunks
2 T ice cold water

1. Pulse flours, salt and butter in a food processor. Sprinkle in ice water as needed. Bring dough together. Wrap in plastic wrap. Chill for 20 minutes.

2. Soften dough and roll it out in a 10 inch circle to keep it thick. Place on parchment paper on a baking sheet. Sprinkle a bit more sugar once it's rolled out. Place filling inside keeping a couple of inches empty at the edge. Gently turn up the edges squeezing slightly at the folds. Chill 30 mins. Brush crust with water and sprinkle with sugar if desired.

Bake in 400 degree oven 35-40 mins rotating halfway through. Cool 10 minutes before eating with ice cream or whipped cream.