



Blueberry Tart

Ingredients: 1 single pie crust
2 1/2 cups strawberries & 2 1/2 cups blueberries
1/2 cup granulated sugar
1/4 cup cornstarch
1 egg
1 tbsp water

Image:

Member Lorraine Yakush's Blueberry Tart

Preheat your oven to 475 degrees.

Line a baking sheet with a piece of parchment paper. Lightly flour the parchment paper, then roll out pie crust to loosely form a circle shape. Roll it into a 12 inch circle. Set aside.

Cut up the strawberries. Place the cut strawberries and whole blueberries into a bowl, and mix it with the sugar and cornstarch and let rest for 5 minutes.

Gently pile the fruit mixture onto the center of the pastry. Fold the edges of the pastry over to cover the outer edge of the fruit pile. Overlap as needed.

In a separate bowl, mix together the egg and 1 tbsp of water. Then, using this mixture, brush the pastry. Sprinkle raw sugar on to the pastry for a nice crunch.

Place the pie into the oven, then immediately
TURN DOWN the heat to 375 degrees.

Bake for 40 minutes, or until crust is golden brown.

Let your tart sit for about 10 minutes before serving.
Serve slightly warm with ice cream or whipping cream.