



Tart Dough

1-1/3 cups all-purpose flour
8 tablespoon unsalted butter
Pinch of salt
Ice water, as needed

- Add the flour, butter and salt to bowl of a food processor. Pulse until crumbly.
- Add two to three tablespoons of water; pulse to combine. Continue pulsing, adding a little water as needed, until dough forms a ball.
- Transfer dough to a floured board; flatten into a disk. Wrap in plastic and let rest, refrigerated, at least 30 minutes.
- Roll out into an 13-inch round. Transfer to an 11-inch tart pan; trim edges.

Blueberry Tart

3 cups fresh blueberries
1/2 cup sugar
1/4 cup cornstarch
2 teaspoons vanilla extract

1 cup brown sugar
3/4 cup flour
3/4 cup oats
1/2 teaspoon cinnamon
Pinch of salt
1/2 cup butter, room temperature

1 batch tart dough shell

- Preheat oven to 350 degrees.
- Stir together the blueberries, sugar, cornstarch and vanilla. Let stand until mixture combines.
- Mix together the sugar, flour, oats, cinnamon and salt. Cut in butter. Mix together until crumbly.
- Transfer berries to tart shell. Top with crumb mixture.
- Bake until bubbly and golden, about 40 minutes. Let cool. Serve topped with ice cream.