

Mixed Berry Tart

Adapted from *food 52/SmallKitchCara*

Serves 8 to 10:

Ingredients

Crust:

1 stick (1/2 cup) unsalted butter, melted

1/4 cup sugar

pinch kosher salt

3/4 teaspoon vanilla extract

1 cup flour

Filling:

1 pint blueberries

1 pint raspberries

1 pint blackberries

1 lemon, juiced

1 to 2 tablespoons sugar

Topping:

1/4 cup flour

1/4 cup rolled oats

1/4 cup sugar

pinch of cinnamon

pinch of kosher salt

2 tablespoons unsalted butter, softened

Preparation

Special Equipment: 9 inch Tart Pan with Removable Bottom

Preheat oven to 350 degrees.

In a bowl, mix together crust ingredients and, using your fingers, press mixture into tart pan.

Use the edge of a measuring cup to square off inside edges of crust.

Bake for 8 to 10 minutes, until dough is firm.

In a large bowl, toss berries with lemon juice and sugar and set aside.

In a small bowl, stir together topping ingredients: flour, oats, sugar, cinnamon and salt.
Using your fingers, work softened butter into topping.
The mixture should clump together when you press it.

Spread reserved berries evenly in baked crust.
Sprinkle crumb topping on top and bake for 25 to 30 minutes.
Crust and topping will be golden brown and berries should ooze from tart.

Allow to cool slightly and serve warm.

passioneats | 8.03.2011
www.passioneats.com