

Berry Tart

Cook Time: 15-20 minutes

Total Time: 50 minutes

Servings: 6

INGREDIENTS:

For the Berry Pie Crust

2 ½ Cups flour, all purpose

1 Teaspoon salt, Kosher

⅔ Cup butter, unsalted, cold, cubed

½ Cup shortening, cold, cubed

⅔ Cup Juicy Juice® 100% juice, berry flavor

For the Berry Tart Filling

2 Cups Juicy Juice® 100% juice, berry flavor

2 Tablespoons cornstarch

1 Cup strawberries, leaves removed, halved

1 Cup raspberries

1 Cup blueberries

1 Cup blackberries

1 Cup rhubarb, 1" slices

1 Egg, whole, whisked

¼ Cup sugar in the raw



HERE'S WHAT TO DO

For the Berry Pie Crust

1. Add flour and salt to a medium work bowl and mix to combine.
2. Add butter and shortening. Using a pastry blender or two forks, mix until butter is fully incorporated, and mixture resembles a coarse meal. Chunks of butter should be no larger than a pea.
3. Add juice and mix just until combined.
4. Divide dough into 6 sections. Shape each into ½" thick disk, wrap with plastic, and freeze for 15 minutes.
5. Remove from freezer and roll out to 7" diameter circle.

For the Berry Tart Filling

1. In a small saucepan, whisk together juice and cornstarch. Cook over medium heat until mixture starts to bubble and thicken.
2. Remove from heat and let cool.
3. Stir berries and rhubarb into juice mixture.
4. Place each disk of pie dough on a parchment lined sheet pan.
5. Add approximately ¾ cup of berry filling to the center of each dough disk, spreading to over about a 5" circle.
6. Gently fold edges of dough into the center, leaving a 2" circle of berry filling exposed in the center.
7. Lightly brush crust with egg, then sprinkle each with 2 teaspoons of sugar in the raw.
8. Bake at 375° for 18-20 minutes, or until golden brown.