

BERRY TART

Serves 8-10

Crust:

1 cup flour (no sifting necessary)

2 tbsp. sugar

½ cup butter

1 tbsp. vinegar

Topping:

5 cups fresh or frozen berries (blackberries, raspberries, blueberries, gooseberries, lingonberries)

2 tbsp. flour

1/2 cup sugar

¼ tsp. cinnamon

Requires 9 or 10 inch “Spring Form” pan

Preheat oven to 400 degrees.

In medium bowl combine 1 cup flour, 2 tbsp. sugar, and cut in ½ cup butter. Sprinkle in 1 tbsp. vinegar and mix. Pat this crust into the bottom of spring form pan and about ¼ to ½ inch up the sides. Top with 3 cups of the berries. Next, mix 2 tbsp. flour, 1/2 cup sugar, ¼ tsp cinnamon. Sprinkle this over the berries.

Bake 50 minutes on lowest rack in oven. Crust barely visible up sides should be brown. Complete by sprinkling remaining 2 cups of berries on top of hot tart. Let cool 10-15 minutes, undo spring form sides, place on beautiful serving dish with mint leaves as garnish. Can be topped with non-dairy topping, small dab of whipped cream, or the ever popular vanilla low-fat ice cream can be served on the side.

This recipe is super simple – with minimal ingredients – and our family tradition of “4 O’clock Sunday Afternoon Dessert with Coffee” is wonderful outside on the patio during the summer.

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[Susanne Berry / ICE Office of Investigations](#)

