

# SCOTT'S BLACKBERRY TART

## Pastry:

1 ½ cup all purpose flour  
½ cup sugar  
½ cup COLD butter cut into one inch pieces  
1 egg, slightly beaten  
1 egg white, beaten

## Filling:

8 ounces cream cheese  
½ cup granular sugar  
1 teaspoon vanilla  
½ cup sour cream  
1 tablespoon lemon zest  
1 tablespoon lemon juice

## Glaze:

2 cups blackberries  
½ cup water  
½ cup sugar  
2 tablespoons cornstarch and 3 tablespoons of water  
1 tablespoon lemon juice

## Topping:

Approximately two cups whole blackberries  
Optional – whipped cream

## METHOD

### For the crust:

In a large mixing bowl with mixer combine flour, sugar, and butter. Beat at medium speed, scraping bowl as necessary until mixed and crumbly – approximately 2-3 minutes. (If using a food processor, combine same ingredients in processor bowl, making sure butter is cold. Pulse 10-15 times. Remove to mixing bowl.) Make a well in the center of flour/batter mixture and pour in egg, reserving egg white for later. Blend with fork until incorporated thoroughly. Mixture will be very dry. Press dough to about ¼” thickness on bottom and sides of a 10” tart pan with removable bottom. Chill for one hour (or less time in a freezer). Heat oven to 400 degrees. Brush crust with beaten egg white and bake 15-20 minutes until golden brown. Cool completely.

### For the filling:

For the cream filling, blend cream cheese and sugar until smooth. Add vanilla, lemon juice, lemon zest and sour cream and mix until smooth. Evenly spread cream filling over the cooled crust.

### For the glaze:

Place blackberries in food processor and process until pureed. Place puree in saucepan with other ingredients except the corn starch and warm. Strain through sieve to remove seeds. Return to saucepan and add corn starch/water mixture. Heat until thickened. Cool completely. Spread 2/3 of mixture over cream filling. Reserve 1/3 of glaze to be added after whole blackberries have been placed.

### For the topping:

Arrange blackberries around perimeter of the tart. Add the remaining 1/3 of the glaze. Chill until ready to serve. Garnish with whipped cream if desired.

Note: This same recipe could be made with a variety of fruits such blueberries, raspberries, strawberries, peaches or even kiwi.