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# Rustic Country Fruit Tart



### **Butter Pie Crust** Makes 1, 9-inch pie crust

- 1 ½ cups pastry or all purpose flour\* (Stir flour and spoon into a dry measuring cup; level off.)
- ¼ teaspoon salt
- ½ cup (4 oz./1 stick/8 tablespoons) **cold** butter (**not** low fat), **OR** use half shortening/half butter
- 4-5 tablespoons ice water
- 1 teaspoon cider vinegar, optional

\*Pastry flour may be **whole wheat** or **enriched** flour, or use half of each.

\*OR, use all purpose flour and substitute ¼ c. corn starch for ¼ c. all purpose flour in this recipe

**TIP: Use chilled ingredients—even chill the mixing bowl.**

### **Directions:**

1. In a medium bowl, whisk together the flour(s) and salt.
2. Cut butter/shortening into tablespoon-sized pieces and scatter on top of the flour mixture. Using a pastry blender, two knives or a dough cutter, cut the butter into the flour forming pea-sized pieces throughout.
3. Stir the vinegar into the ice water if used. Sprinkle 3 to 5 T. of the ice water over the flour mixture, tossing with a fork, until the mixture begins to look crumbly and the loose flour particles are clumping with the butter, but not wet or sticky. Stop adding water when all is moist clumps.
4. Press the dough together into a disc, about 1 ½ - inch thick and four inches across. Wrap the disc in plastic wrap, waxed paper or parchment and refrigerate up to 4 hours or overnight OR freeze to firm.

### **Rustic Fruit Pie**

Makes 1, 10-inch rustic pie, eight slices

#### **Ingredients**

- 1, unbaked 9-in rustic pie crust
- ½ cup brown sugar, packed
- ¼ cup cornstarch
- 1 teaspoon cinnamon
- Pinch ground nutmeg
- 2 ½ cups peeled and sliced green or tart pie apples
- 1 ½ cups tart cherries, fresh or frozen (or, pre-moisten dried cherries)
- 1 Tablespoon lemon juice
- 2 Tbsp. cold butter, cut into small pieces

### **Directions:**

1. Mix sugar, cornstarch, spices, fruit, lemon juice in a bowl, cover and set aside.
2. Roll crust pastry into a 12- to 14-inch circle\* and place on **ungreased** baking sheet pan or large oven-safe plate.
3. Place fruit filling in center of crust, dot with butter and pull crust up 2 to 3 inches over the filling, overlapping dough slightly all around the circle. Press overlapping dough gently, leaving a 4-5-inch center circle open with fruit showing.
4. Brush crust with milk; sprinkle with sugar.
5. Bake at 375°F., 40-50 minutes. Cool on wire rack 15-20 minutes or more.

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One 6 oz./177g slice:

