

BLUEBERRY LEMON TART

Recipe from Leona Lane

Ingredients for Tart Shell

2.5 cups of flour
6 T sugar
2 sticks of butter (16 T)
1/4 tsp salt

Ingredients for Filling

8oz softened cream cheese
1/4 cup sour cream
1/4 sugar
1 tsp vanilla
Zest of 1 lemon
2 tsps lemon juice
2 pints of Blueberries

Directions

This makes one 11 inch tart. Preferable to use a tart pan with a removable bottom.

Prep the tart shell first. Melt butter, let cool to room temperature. Place in a bowl, add the sugar and salt. Stir until combined. Slowly add in the flour, stir until well combined and no dry flour is left. Place in the bottom of the tart pan, press out with the palm of your hand or your fingers. Evenly cover the bottom of the pan and up the sides, making sure to press the dough into the indentations in the sides of the pan.

When the crust is even, cover with plastic wrap and place in the freezer until cool to the touch (10-20 minutes). Preheat the oven while the shell is in the freezer to 350 degrees. Remove the plastic wrap, place the tart in the oven and let bake for 30 minutes or until golden brown. Then remove from the oven, and let crust cool.

While the crust is cooling, mix up the filling. Place cream cheese in the bottom of a mixing bowl, beat on high until it starts to become fluffy. Add in the sour cream, sugar, vanilla, lemon zest and lemon juice and mix until smooth.

When the crust is cool, place the filling in the middle of the tart. Spread out to the edges with a spatula, until the bottom of the tart is evenly covered with the cream cheese mixture.

Wash and dry blueberries. Arrange on top of the tart as desired!