

Rustic Fruit Tart

For The Pastry

2 cups all purpose or whole wheat pastry flour
1/2 teaspoon salt
1 tablespoon sugar
12 tablespoons unsalted butter, cold and cut into small pieces
1/3 cup cold water , you may need up to 1/2 cup
1 25 ounce jar Sour Chukar Cherry pie filling
1 pint Fresh blueberries
1 egg beaten
2 tablespoons large sugar crystals

Mix the dry ingredients, cut the butter in and incorporate it with a pastry tool. Add enough water to make the pastry bind together. Refrigerate for at least one hour. Divide dough into 12 peices (appx 1 1/2 ounces each) On a floured surface, roll pastry into 7-8 inch diameter circle.

Place 2 Tablespoons of cherry filling into the center. Top with 2 T of fresh blueberries. Gather the dough up. Brush the edges of the pastry with beaten egg, and sprinkle with sugar crystals. Bake at 400 degrees for 20-25 minutes or until crust is golden and filling is bubbling.

Yield: 12 3 inch tarts

Per Serving (excluding unknown items): 1430 Calories; 139g Fat (84.6% calories from fat); 3g Protein; 54g Carbobydrate; 8g Dietary Fiber; 372mg Cholesterol; 1102mg Sodium. Exchanges: 2 1/2 Fruit; 27 1/2 Fat; 1 Other Carbohydrates.

