

Classic Tart Dough

Makes enough for one 9 inch Tart

Tart crust is sweeter, crisper, and less flaky than pie crust- it is more similar in texture to a cookie.

The dough, wrapped tightly in plastic wrap, can refrigerated for up to 2 days or frozen for up to 1 month. If frozen, let the dough thaw completely on the counter before rolling out.

1 large egg yolk

1 tablespoon heavy cream

1/2 teaspoon vanilla extract

1 1/4 cups (6 1/4 ounces) unbleached all- purpose flour

2/3 cup (2 2/3 ounces) confectioners' sugar

1/4 teaspoon table salt

8 tablespoons (1 stick) unsalted butter, cut into 1/4 inch pieces and chilled

1. Whisk the egg yolk, cream, and vanilla together in a small bowl. Process the flour, sugar, and salt together in a food processor until combined. Scatter the butter pieces over the top and pulse until the mixture resembles coarse cornmeal, about 15 pulses.

2. With the machine running, add the egg mixture through the feed tube and continue to process until the dough just comes together around the processor blade, about 12 seconds.

3. Turn the dough onto a sheet of plastic wrap and flatten into a 6 inch disk. Wrap the dough tightly in plastic wrap and refrigerate for 1 hour. Before rolling the dough out, let it sit on the counter to soften slightly, about 10 minutes.