

Blueberry Tart

Ingredients

1 cup all-purpose flour
2 tablespoons sugar
1/8 teaspoon salt
1/2 cup cold butter
1 tablespoon vinegar

Filling:

4 cups fresh blueberries, divided
2/3 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg

Directions

In a small bowl, combine flour, sugar and salt; cut in butter until crumbly. Add vinegar, tossing with a fork to moisten. Press onto bottom and up the sides of a lightly greased 9-in. tart pan with removable bottom.

For filling, lightly smash 2 cups of blueberries in a bowl. Combine the sugar, flour, cinnamon and nutmeg; stir into blueberries. Spread mixture evenly into crust; sprinkle with 1 cup blueberries. Place tart pan on a baking sheet. Bake at 400° for 40-45 minutes or until crust is browned and filling is bubbly. Remove from the oven; arrange remaining berries over top. Cool on a wire rack. Store in the refrigerator.