

Fruit Tart *(Joy of Baking)*

Serves 6-8

Shortbread Crust:

- 130 g all-purpose flour
- 35 g powdered sugar
- $\frac{1}{8}$ tsp salt
- 113 g **cold** unsalted butter, cut into pieces

Cream Filling:

- 120 ml mascarpone cheese (or cream cheese)
- 120 ml cold heavy whipping cream (35-40% butterfat content)
- 30 g granulated white sugar
- $\frac{1}{2}$ tsp vanilla extract

Topping:

- 720 g fruit (raspberries, blackberries, strawberries, blueberries, kiwifruit, bananas, plums, pineapple, melon, etc.)



Shortbread Crust:

1. **Butter** or lightly spray with a nonstick vegetable cooking spray, a 20-23 cm tart pan with a removable bottom.
2. In a food processor, place the **flour**, **sugar**, and **salt** and process to combine.
3. Add the **butter** and pulse until the pastry starts to come together and form clumps.
4. Place the pastry in the prepared tart pan and, using your fingertips, evenly press the pastry onto the bottom and up the sides of the pan. *(Can use the back of a spoon to smooth the surface of the pastry.)* Pierce the bottom of the crust with the tines of a fork. Cover and place the pastry crust in the **freezer for 15 minutes to chill**. *(Helps prevent shrinking while it bakes.)*
5. Preheat oven to **220°C**.
6. Place the tart pan on a larger baking sheet and bake until the crust is golden brown, **about 13 - 15 minutes**. Remove from oven and place on a wire rack to cool. Can be covered and stored for a few days.

Cream Filling:

1. In the bowl of a stand mixer, beat the **mascarpone cheese**, **heavy whipping cream**, **sugar** and **vanilla** extract just until soft peaks form.
2. If too thick to spread, beat in a little more heavy cream.

To Assemble Tart:

1. Evenly spread the cream onto the baked and cooled tart shell.
2. Scatter the berries on top of the cream. If not serving immediately, refrigerate.
3. Remove from fridge about 30 minutes before serving to give the fruit and cream a chance to warm to room temperature.