

Cherry Tart



This Cherry Tart is a delightful blend of buttery, flaky pastry and a luscious cherry filling, making it the perfect dessert for any occasion. The tartness of the cherries balances beautifully with the subtle sweetness of the crust, creating a harmony of flavors. Whether made with fresh or frozen cherries, this tart is bursting with juicy, fruit-filled goodness. Serve it warm with a scoop of vanilla ice cream or a dollop of whipped cream for an irresistible treat.

Ingredients:

For the crust:

- 1 ½ cups all-purpose flour
- ½ cup unsalted butter, cold and cut into cubes
- 2 tbsp granulated sugar
- ¼ tsp salt
- 1 large egg yolk
- 2-3 tbsp ice-cold water

For the cherry filling:

- 4 cups fresh or frozen pitted cherries
- ¾ cup granulated sugar
- 2 tbsp cornstarch

- 1 tbsp lemon juice
- ½ tsp vanilla extract
- ¼ tsp almond extract (optional)
- 1 tbsp butter, cut into small pieces

For topping (optional):

- Powdered sugar or whipped cream for serving

Instructions:

1. Prepare the crust:

- In a large bowl, combine the flour, sugar, and salt.
- Add the cold butter cubes and, using a pastry blender or your fingertips, work the butter into the flour until the mixture resembles coarse crumbs.
- Stir in the egg yolk and gradually add the ice-cold water, 1 tablespoon at a time, until the dough comes together.
- Shape the dough into a disc, wrap in plastic wrap, and refrigerate for at least 30 minutes.

2. Make the cherry filling:

- In a medium saucepan, combine the cherries, sugar, cornstarch, lemon juice, and extracts (if using).
- Cook over medium heat, stirring frequently, until the mixture thickens and the cherries soften, about 10-15 minutes.
- Remove from heat and let the filling cool slightly.

3. Assemble the tart:

- Preheat the oven to 375°F (190°C).
- Roll out the chilled dough on a lightly floured surface to fit a 9-inch tart pan.
- Press the dough into the bottom and sides of the pan. Trim any excess dough.
- Pour the cherry filling into the prepared crust and dot with butter pieces.
- Bake for 35-40 minutes, or until the crust is golden brown and the filling is bubbling.

4. Serve:

- Allow the tart to cool before slicing. Serve with powdered sugar, whipped cream, or vanilla ice cream.

Enjoy your homemade Cherry Tart!