

Short Tart Dough

Makes enough for 2-12" tarts

8 ounces unsalted butter
5 ounces confectioner's sugar
1 lb. 5 ounces cake flour
3 eggs

1. In a standing mixer fitted with the paddle attachment (or food processor) cream together the butter and powdered sugar until fluffy. Slowly add in the flour and mix until sand like grains are formed
2. Whisk together the eggs, add them on low-medium speed and continue mixing just until combined
3. Portion into 1 pound discs, plastic wrap tightly and chill for at least 1 hours or up to 48 hours before rolling. If you do not use within 48 hours freeze the dough.
4. Remove the dough from the refrigerator for approximately 30 minutes prior to rolling to help avoid cracking and tearing of the dough.
5. Roll the dough 2 inches larger than your pan. For a 10 inch tart pan, roll a 12 inch circle. Once you have the correct size circle, gently pick up the circle by draping over your rolling pin, then center your circle and unroll into your tart pan.
6. Carefully form the tart shell by pressing the dough into the bottom of the pan. Start in the center, then make sure the crust is fitted into the corners before working up the sides of the pan. Don't press too hard. Allow extra dough to slack over the edge, then with a sharp knife or bench scraper, cut the excess tart dough so it is flat against the edge of the fluted tart pan.
7. Using a fork, pierce the crust 10-20 times to avoid air pockets during baking. Place pie shell into the freezer. This dough bakes best when it is very cold. It can be stored in the freezer for up to two weeks, make sure to plastic wrap or place in a freezer bag to prevent any frost bite.

