



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PATE SURCE

SWEET PIE CRUST



Perfect sweet crust for tart fillings.



03 HR 00 MINS



Serves 6



Featuring

[Shelly's Farm](#)

[Clara's Egg Farm](#)

[Stueve Organic](#)

INGREDIENTS

- 1 pound butter
- 3/4 cup plus 2 tablespoons sugar
- 3 egg yolks
- 1/4 cup heavy cream
- 5-1/2 cups flour
- Pinch of salt

METHOD

Using a hand mixer or a stand mixer, cream butter and sugar for 3-5 minutes, until light and fluffy. Add yolks and cream and mix till smooth, 1-2 minutes. Scrape down the sides of the bowl. Add flour and salt and mix for 30 seconds, until the dough comes together. Chill for 1 hour and then roll to 1/4-inch thickness to fit your tart shell. Cut crust one inch wider than the diameter of your pan.

Line the shell and poke holes in the dough with a fork. Bake at 350°F

for 10-15 minutes until the dough looks lightly baked, pale white in color. There are two ways to add the curd: add enough curd to reach the top of the pie shell. Bake at 300°F for 30-40 minutes until no longer giggly. Check every 20 minutes for doneness. To bake fully and fill after, bake at 350°F for 30-40 minutes until golden brown. Cool and add the curd, top with kiwifruit slices.