



BLUEBERRY TART

Where I'm from, it's not a 4th of July celebration without a red, white and blue dessert plate—a slice each of cherry and blueberry pie topped with vanilla ice cream.

Happy rolling—Stephanie

Dough

1 package **Ready-to-Roll Dough™** FOR SWEET PIES, TARTS & PASTRIES thawed overnight in refrigerator
Flour, for dusting

For finishing dough (optional):

2 tablespoons heavy cream
1 tablespoon coarse sugar (such as turbinado sugar)

Filling

1/2 cup sugar
1 teaspoon grated lemon peel (or more to taste, up to two teaspoons)
3 tablespoons flour
1/8 teaspoon ground cinnamon
1/8 teaspoon salt
5 cups (about 1 1/2 pounds) blueberries, fresh or frozen (see note)
1 teaspoon lemon juice
1 tablespoon butter, cut into small pieces

1. Prepare dough following thawing and rolling instructions (steps 1 through 5) on Ready-to-Roll Dough™ package.
2. Combine sugar with grated lemon peel in a small bowl and rub together with fingertips to release the lemon oil; add flour, cinnamon, salt and combine.
3. Gently toss blueberries with lemon juice in a large bowl; add sugar mixture and combine.
4. Assemble and bake following steps 6 through 8 on Ready-to-Roll Dough™ package. In step 6, dot filling with butter pieces **before** folding dough over the filling.
5. Cool completely to set filling before serving.

Note: When using frozen fruit for baked pies, do not thaw the fruit. Thawing causes the fruit to give off too much liquid which will result in a runny pie.

Yield: 6 to 8 servings