



## RHUBARB TART

*Rustic Tart's favorite springtime recipe is adapted from Anne Dimock's book *Humble Pie: Musings on What Lies Beneath the Crust* (Andrews McMeel Publishing, 2005.)*

*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 1/4 cups sugar  
1/4 cup flour  
1/4 teaspoon ground cinnamon  
1/8 teaspoon salt  
5 cups (about 1 1/2 pounds) rhubarb, ends trimmed, cut crosswise into 1/2-inch pieces  
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, flour and cinnamon in a large bowl; add rhubarb and toss to combine.
3. 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.
4. Cool completely to set filling before serving.

Yield: 6 to 8 servings

*Variation:* For a **Strawberry-Rhubarb Tart** follow the directions for the rhubarb tart reducing the sugar to 1 cup. Increase flour to 1/4 cup plus 1 tablespoon. Add 1 cup halved or quartered strawberries.