

Sweet Tart Dough

Yield: 18-24 tart shells
Or two 8-inch shells
Or one 10-inch shell
425°F

This is made differently than a pie shell. It needs to be sturdier and stronger to stand on its own.

2-1/2 cups	all-purpose flour
1/2 tsp	salt
1/4 cup	granulated sugar
1 cup	unsalted butter, chilled
2 large	egg yolks
3 tbsp	water, cold

1. If you are going to use the tart shell as a pre-baked shell, preheat your oven to 425°F.
2. In a work bowl fitted with the metal blade, place the flour, salt, and sugar. Pulse 5 times. Add the butter cut into chunks around the work bowl. Pulse 20 times until blended. Add the egg yolks and the water through the feed tube while the machine is on. Just when it starts to gather (not for a ball) stop the machine and dump out on a clean surface. Press together with the palm of your hands and use as needed.
3. The dough should not be sticky. You can firm the dough up in the refrigerator for about 10 minutes. It is now ready to roll out into a tart pan.
4. For pre-baked tart shells, prick the bottoms and sides of the tarts with a fork, bake for 8-10 minutes until golden brown and dry.