

BLUEBERRY PEACH HEART TART

INGREDIENTS

for the pastry

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

4 cups blueberries, fresh or frozen

2 cups peaches, peeled, removed from pit and cut to 1/2 inch dice

1/2 cup granulated sugar

2 tablespoons corn starch

1 teaspoon powdered gelatin

1/2 teaspoon salt

1 egg, whisked with 1 tablespoon water, for egg wash

1-2 tablespoons granulated sugar

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, divide, then flatten into two disks. Wrap in plastic; chill 2 hours.

Preheat oven to 375F. Spray a 9 inch pie plate with baking spray.

Place blueberries and peaches in a medium work bowl. Sprinkle in corn starch, sugar, gelatin, and salt and toss to combine. Set aside.

Roll out one of the dough disks to a 11 inch circle. Place in pie plate and crimp edges. Dock the pastry with a fork a few times, all the way to the edges. Spoon peach berry mixture onto the pie plate. Roll out the other dough disk to approximately 1/4 inch thick and using a heart cookie cutter, cut out shapes. Brush with egg wash and place on the pie. Sprinkle with a couple tablespoons granulated sugar. Place pie on a baking sheet (in case it boils over) and place on the center rack in the oven.

Bake until filling is bubbling and pastry is golden, 55 minutes to an hour. If the top gets too brown before the hour, cover with aluminum foil. Cool slightly on baking sheet on a rack. Serve warm or at room temperature.