

RASPBERRY RHUBARB TART

Prep Time: 20minutes

Cook Time: 60 minutes

Serves: 12

Two rectangle raspberry rhubarb tarts made “speed scratch” with prepared pastry dough, ripe rhubarb, fresh raspberries, fragrant orange zest, and crystallized ginger.

Why try? This simple homemade rhubarb tart has a beautiful ruby red stained glass look after baking and the sweet-tart filling is fantastic served with a scoop of vanilla bean ice cream.

INGREDIENTS

- 2 (9-inch) prepared pie dough (such as Pillsbury)
- 7 cups fresh rhubarb, cut into ½-inch pieces (about 3 pounds)
- 2 cups fresh raspberries
- ⅓ cup flour
- 1½ cups sugar
- 1 cup brown sugar
- ½ teaspoon kosher salt
- 1 teaspoon orange zest
- ½ teaspoon crystallized ginger, minced
- ¼ cup apricot preserves, melted and strained
- 12 scoops vanilla bean ice cream



PREPARATION

- 1 Preheat oven to 375°F.
- 2 On lightly floured surface, fold in edges of pie dough to 5 inches in width rectangle; roll to 15 inches in length. Transfer to 13.75-in. x 4. in rectangular tart pan. Repeat for second tart.
- 3 In large mixing bowl, toss rhubarb, raspberries, flour, sugars, salt, orange zest and crystallized ginger. Divide between tart pans and arrange evenly.
- 4 Bake for 50 minutes or until crust is golden and fruit is tender.
- 5 Cool tarts on cooling rack, brush lightly with warm apricot preserves.
- 6 Cut each tart into 6 equal portions and serve topped with vanilla ice cream.



Recipe courtesy of
foodchannel.com

