

# HOMEMADE CHERRY TART

## PASTRY

1¼ CUPS PILLSBURY ALL-PURPOSE FLOUR

2 TABLESPOONS C & H GRANULATED SUGAR

¼ TEASPOON SALT

½ CUP COLD BUTTER, CUT INTO SMALL PIECES

2 TEASPOONS GRATED ORANGE RIND

## CHERRY FILLING

4 CUPS PITTED CHERRIES (ABOUT 1 ⅓ POUNDS)  
OR 1 CAN OF COMSTOCK PIE FILLING

⅔ CUP GRANULATED SUGAR

1½ TABLESPOONS CORNSTARCH

1 TEASPOON CONFECTIONERS' SUGAR

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## METHOD

- 1 TO PREPARE THE PASTRY, COMBINE FLOUR, SUGAR AND SALT IN A PROCESSOR; PULSE TO COMBINE. ADD BUTTER AND ORANGE RIND; PULSE UNTIL MIXTURE RESEMBLES COARSE MEAL. ADD 1 TO 2 TEASPOONS OF ICE WATER; PULSE UNTIL DOUGH CLUMPS TOGETHER. SHAPE INTO A 4-INCH DISC; WRAP IN PLASTIC WRAP AND REFRIGERATE ABOUT 30 MINUTES.
- 2 PREHEAT OVEN TO 375F.
- 3 ROLL PASTRY INTO A 15-INCH CIRCLE ON A FLOURED SURFACE. PLACE IN A 10-INCH TART PAN WITH REMOVABLE BOTTOM, LETTING PASTRY HANG OVER THE EDGE.
- 4 TO PREPARE THE FILLING, COMBINE CHERRIES, GRANULATED SUGAR AND CORNSTARCH. SPOON INTO PASTRY; FOLD PASTRY EDGES OVER FILLING.
- 5 BAKE 40 MINUTES OR UNTIL CRUST IS GOLDEN AND FILLING IS BUBBLY. COOL ON WIRE RACK. SIFT CONFECTIONERS' SUGAR OVER PASTRY BEFORE SERVING.

*Las Chicas Locas*