



# SWEET PASTRY

## INGREDIENTS

**Yields enough for 1 x 22cm Tart Ring**

- 350g flour
- Pinch salt
- 150g Butter
- 100g icing sugar
- 2 eggs

## METHOD

1. Mix together all ingredients except the eggs in a mixer or food processor or rub together by hand. Then add the eggs and mix until it comes into a ball. Remember **not to** over mix the dough at this stage as the dough can be made tough and unusable.
2. Preheat the oven to 180c.
3. Shape the dough into a disk and wrap in plastic film. Rest the pastry in the fridge for a minimum of 15 minutes or ideally 1-2 hours.
4. Take the pastry out of the fridge and roll into the desired size and approximately 3mm thickness.



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5. Lightly grease your tart dish or ring and place onto another baking tray.
6. Place the pastry into the tart mould and prick the bottom of the pastry tart with a fork.
7. Place in preheated oven and blind bake until golden brown or approximately 15 to 20 minutes.
8. Remove from oven and let cool completely.

## NOTES

The pastry can be made the day before and placed in the fridge.

Left over pastry can be re-wrapped in plastic wrap and placed in the freezer until you need it in the future (up to 3 months).

Thank you to Sallie Davies for showing us how to prepare this delicious and versatile pastry!