

# **Blueberry and Ginger Tart**

Karen Hicks - Mabelvale, AR

Simple&Delicious Magazine - April/ May 2012

**Servings: 14**

**Preparation Time: 30 minutes**

**Bake Time: 40 minutes**

**1 3/4 cups all-purpose flour**

**3/4 cup packed brown sugar**

**3/4 cup cold butter, cubed**

**2 tablespoons lime juice, divided**

**2/3 cup sugar**

**4 teaspoons cornstarch**

**1 teaspoon fresh mint, minced**

**3 1/2 cups fresh or frozen blueberries (thawed)**

**whipped cream**

Preheat the oven to 400 degrees.

In a food processor, combine the flour, brown sugar and butter. Cover and pulse until the mixture resembles coarse crumbs. Remove and set aside one cup for topping.

Stir one tablespoon of lime juice into the remaining pastry. Press onto the bottom and up the sides of a greased 11-inch fluted tart pan with a removable bottom.

In a large bowl, combine the sugar, cornstarch, ginger and mint.

Add the blueberries and remaining lime juice. Toss to coat. Transfer to the crust. Sprinkle with the reserved topping.

Bake for 40 to 45 minutes or until the filling is bubbly and the topping is golden brown. Cover the edges with foil during the last 15 minutes to prevent overbrowning, if necessary.

Cool completely on a wire rack.

Serve with whipped cream.

---

Per Serving (excluding unknown items): 229 Calories; 10g Fat (38.7% calories from fat); 2g Protein; 34g Carbohydrate; trace Dietary Fiber; 27mg Cholesterol; 105mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates.