



[Strawberry Tart Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes

Cook Time: 13 Minutes

Strawberry Tart Ingredients:

Crust Ingredients:

- 8 TBSP Butter, cubed and cold (1 stick)
- 1¼ cups Flour
- 1 egg Yolk, beaten
- 3 TBSP Water

Cream Ingredients:

- 2 oz Cream Cheese, softened
- 3 TBSP White Sugar
- ½ cup Heavy Whipping Cream
- 1 quart Strawberries washed, [hulled](#) and thinly sliced

Strawberry Tart Directions:

- To make the crust:
- Preheat oven to 450°.
- Add cold, cubed butter and flour to a food processor. Process for about 30 seconds until butter is well mixed with flour.
- Add beaten egg yolk along with 1 tablespoon water to the mixture in the food processor. Process for 30 seconds and add additional water, 1 tablespoon at a time, until the dough forms.
- You may need 4 tablespoons of water instead of the 3 tablespoons listed. Check your dough before adding that 4th tablespoon though. How do you know when the dough is ready? It sticks to the sides and under the blade and you can hear your food processor “struggle”. You then know it is time to turn the food processor off and peel out the dough.

- Press pastry into a 10" tart pan.
- Place a double layer of aluminum foil over the dough to prevent shrinking while baking.
- Bake for 8 minutes at 450°. Remove foil and bake for another 4-5 minutes or until set and dry.
- Remove crust from oven. Allow to cool completely.
- To make cream:
 - Using a stand mixer, add cream cheese to a mixer bowl and beat for 1 minute or until smooth.
 - Add sugar to cream cheese and beat until combined.
 - Add whipping cream to cream cheese mixture; beat for 2 minutes, scraping down sides half way through.
 - Spread cream evenly onto cooled tart crust.
 - Slice washed and [hulled](#) strawberries uniformly (a strawberry slicer makes this easy!)
 - Top cream on tart with sliced berries starting from the outside and moving in.
 - Refrigerate leftovers.
- Makes 10 servings Strawberry Tart