
Rhubarb Shortbread Tart

Ingredients:

Crust and topping

1 cup soft unsalted butter
2/3 cup sugar
2 tsp vanilla bean paste (you can use extract)
1/4 tsp salt
2 cups all purpose flour

Filling

2 1/2 cups thinly sliced rhubarb*
1/4 cup sugar
1/2 tsp almond extract
2 tsp fresh lime juice
1 Tab Clearjel thickener (You can use cornstarch)

Instructions

Preheat oven to 350 deg.

9 inch tart pan

Toss the rhubarb with the rest of filling ingredients in a bowl, mix well, and set aside.

Cream the soft butter and sugar until light and fluffy, about 3-4 minutes, scraping down the sides the bowl as necessary.

Beat in vanilla paste and salt.

With mixer on low, slowly add the flour and mix till there is no dry flour left. Don't over mix.

Take 2/3 of the dough and pat it into the bottom of tart pan.

Take the time to get the dough evenly distributed. Refrigerate for 10 minutes.

With the remaining dough use your fingers to make coarse crumbs.

Arrange rhubarb mixture on top of bottom crust. Top evenly with crumbled dough.

Set the tart pan on a baking sheet and bake in preheated oven for 35 minutes or till top is starting to turn pale golden

I lay a sheet of foil loosely over the top for the second half of baking so it doesn't brown too much.

Let tart cool for 20 minutes. Serve warm with vanilla ice cream.

* if you're not a rhubarb purist you can add strawberries or blueberries

~Bootsie
