

Strawberry Tart

Ingredients

- Cooking spray
- 1 cup flour
- 1 tsp baking powder
- ¹/₄ tsp salt
- ¹/₂ cup butter, unsalted, softened
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 1 cup strawberries, halved
- 1 Tbsp lemon juice
- 2 Tbsp sugar
- 1 tsp cinnamon

Directions

1. Grease 9-inch deep dish pie plate with cooking spray.
2. In a small bowl, whisk together flour, baking powder, and salt.
3. In a large mixing bowl, use beaters to cream butter and 1 cup of sugar. Add eggs one at a time, beating after each addition, add in vanilla.
4. Using a mixer at medium speed, add in flour mixture. When well-mixed, pour into a pie plate. Cover with plastic wrap, chill in refrigerator for 20 minutes.
5. Preheat oven to 375 F. Arrange strawberry halves in a target formation on top of batter. Sprinkle lemon juice across the strawberries. Make a cinnamon sugar mixture with remaining ingredients and sprinkle over tart.
6. Bake for 40 – 50 minutes or until edges are brown and

center is set.

Handling & Storage

When selecting strawberries, look for brightly colored, plump strawberries with fresh green caps. Refrigerate ripened strawberries for 1 – 2 days, do not wash until ready to eat or cook.

To prepare, rinse in a bowl of cold water to clean. Do not soak. Remove the leaves and green caps. Slice strawberries as desired.

Nutritional Information

Calories: 289

Total Fat: 12.9 g

Saturated Fat: 7.7 g

Cholesterol: 71 mg

Sodium: 172 mg

Total Carbohydrates: 42.0 g

Dietary Fiber: 1.0 g

Sugars: 29.1 g

Protein: 3.3 g

Serves: 8