**Berry Tart**

**Dough:**

1 cup flour

½ tsp. salt

1 Tbsp. sugar

½ cup shortening

¼ cup cold water

**Filling:**

1 cup strawberries and their juice

¾ cup frozen blueberries

1 cup frozen raspberries

¼ cup sugar

¼ cup brown sugar

2 Tbsp. flour

1 tsp. vanilla extract

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Have half of your group start working on the crust. Using a pastry knife, cut the shortening, sugar, and salt into the flour until it looks like coarse meal. (from the dough section)
2. Slowly add the cold water and mix with a fork or spoon until it makes a soft dough.
3. Turn it out onto a lightly floured counter and kneed 10-15 times.
4. Roll the dough out until it is large enough to fit in a tart pan.
5. Lightly press dough into the tart pan and trim excess from around the edges.
6. Poke the dough with a fork a few times to remove any air bubbles.
7. Have half of your group start working on the filling. Hull the strawberries and cut them into slices.
8. In a medium sauce pan on medium low heat, cook all filling ingredients **EXCEPT THE BLACKBERRIES.**
9. After about 10 minutes, the mixture should become thick and gooey. When it does, pour it into the tart shell. Arrange the blackberry halves around the top of the tart.
10. Wrap and put in the cooler.

**Day 3:**

1. Preheat oven to convection 375°.
2. Bake the tart for 25 minutes.
3. Enjoy.