

Blackberry Tart



2 ¼ cups of self-raising flour
Pinch of salt
60g butter
1 egg

1/3 cup of milk
750g blackberries
¼ cup castor sugar
Castor sugar, extra

Sift flour and salt into large mixing bowl; rub in butter until mixture resembles fine breadcrumbs; stir in sugar; mix well. Mix with lightly-beaten egg and enough milk to make a soft dough. Knead lightly. Roll pastry out on lightly-floured surface to line base and sides of 20cm or 23cm flan tin.

Arrange blackberries over pastry. Bake in hot oven 20 to 30 minutes. Remove from oven; sprinkle tart generously with extra castor sugar. Serve hot with fresh cream.

Serves 6 – 8.

NOTE: Blackberries can be substituted with plums or other fruit such as apricots or peaches, fresh or canned. If using canned or large fruit, drain and arrange cut side up.