



WILD BLUEBERRY PUMPKIN TART



SERVES:

4

PREP TIME:

1H 15M

COOK TIME:

1H

VEGETARIAN

INGREDIENTS:

Tart Crust:

1 ¼ Cups All Purpose Flour

1/3 Cup Finely Chopped Pecans

1/3 Cup Powdered Sugar

1/3 Cup Soft Butter

1 Large Egg

Filling:

1/3 Cup Crofter's Organic Just Fruit Wild Blueberry Fruit Spread

2 Cups Pumpkin Puree

½ Cup Cream Cheese

¼ Cup Brown Sugar

1 Tsp Vanilla Extract

1 Egg + 1 Egg Yolk

Garnishes:

Fresh Blueberries

Pumpkin Seeds

Chopped Nuts

DIRECTIONS:

1. Preheat the oven to 350°F and lightly coat a tart pan with non-stick baking spray. Set aside.
2. Start by making the tart crust. In a medium sized mixing bowl combine the flour, finely chopped pecans, and powdered sugar. Whisk together. Add in the butter and egg. Bring together until a loose dough forms. Bring together into a ball and gently wrap and place in the fridge to chill for an hour.
3. While the crust is chilling in the fridge, let's make the filling. Combine all of the filling ingredients and beat together using a hand mixer until well combined and smooth. Place in the fridge until ready.
4. Remove the dough from the fridge and lay it out onto a flat floured surface and roll into a circle slightly larger than your tart pan. Transfer the dough to the tart pan and press into the bottom of the pan. Poke some holes in the bottom to let air through with a fork. Bake for 20 minutes.
5. When the crust is finished baking, pour the filling into the crust and finish baking for another 40 minutes or until the filling is set. Remove from the oven and top with fresh blueberries, pumpkin seeds, and chopped nuts. Enjoy!