

***PÂTE SUCRÉE*/ SWEET TART DOUGH**

Plenty for two 220-240 mm/9 inch *tartes* or *galettes*

- 300 g / 2 ¼ cups (10.5 ounces) flour
- 45 g / 3 tablespoons sugar
- 6 g / 1 teaspoon salt
- 150 g / 10 ½ tablespoons butter, cold/diced
- 75 g / 1 ½ large eggs (Note: large eggs weigh approximately 50 g; to weigh ½ an egg, break it into a bowl, whisk it up then weigh out the needed amount)
- 5 ml / 1 teaspoon vanilla
- 5 ml / 1 teaspoon heavy cream

1. Whisk the flour, sugar and salt together in a bowl.
2. Sand the butter into the mixture either by hand or with a mixer (paddle on low).
3. Add the egg, vanilla, cream; mix with a fork to moisten, then “fraisage” by hand or blend using the paddle on low just until the dough comes together.
4. Wrap in plastic wrap and chill at least one hour before use. This dough keeps well in the fridge for 3-4 days or in the freezer, well wrapped, for up to 3 months.

I particularly like this dough to make rustic *galettes*. It has a hint of sweetness (it’s less sweet than the almond *pâte sucrée* version), and its texture and flexibility make it fairly easy to pleat the edges up around the fruit.

I find it helpful to roll the dough out to the chosen size, place it on a baking sheet, cover it with plastic wrap and refrigerate it for 10 minutes or so. It’s easier to work with when cool but should not be so cold that it cracks when being pleated. It’s all about having a feel for the dough!