

Oven Temperature: 425°F., then 375°F.

Baking Time: 30 to 40 Minutes

Sweet Cookie Tart Crust

INGREDIENTS	MEASURE	WEIGHT	
		<i>ounces</i>	<i>grams</i>
<i>cold</i>	<i>volume</i>		
butter, unsalted, cold, cut into 1-inch cubes	8 tablespoons	4 ounces	113 grams
sugar, preferably superfine	1/4 cup	1.75 ounces	50 grams
bleached all purpose flour, preferably Gold Medal	1 1/3 cups, measured by dip & sweep	7 ounces	200 grams
salt	1/8 teaspoon	•	•
1 large egg yolk	1 tablespoon + 1/2 teaspoon	0.65 ounce	18.6 grams
heavy cream	2 tablespoons	1 ounce	28 grams

Equipment: One 9 1/2-inch x 1-inch high fluted tart pan with removable bottom, sprayed with Baker's Joy* or greased and floured.

In a food processor with the metal blade, pulse the butter and sugar about 15 times or until the sugar disappears. Add the flour and salt and pulse again about 15 times or until the butter is no larger than small peas. In a small bowl, stir together the yolk and cream. Add it to the mixture and pulse just until incorporated, about 8 times. The dough will still be in crumbly pieces.

Empty the mixture into a plastic bag and press the dough from the outside just until it holds together. Remove it from the plastic bag and place it on a very large piece of plastic wrap. Using the plastic wrap, knead the dough only a few times until the dough becomes one smooth piece. Flatten it into a 6-inch disc. Wrap the dough well and refrigerate it for 30 minutes or freeze it for 10 minutes until firm enough to pat it in an even layer into the pan.

Use parchment, pleating it as necessary to fit the shape of the pan. A large filter, the kind used for urns, available through commercial equipment outlets, work perfectly for tarts. Place it on top of the dough in the tart pan and fill the filter with dried rice or beans, making sure they are pushed up well against sides of the filter. If using parchment, a round of Teflon-type liner placed on the bottom of the crust under the parchment will keep it from sticking. Otherwise, a little of the crust always attaches to it.

Blind Bake the Dough

Preheat the oven to 425°F.

Bake the dough for 5 minutes; lower the heat to 375°F and continue baking 15 to 20 minutes or until set. If not set, the dough will stick more to the parchment. Lift out the weights with the parchment, prick lightly, and continue baking 10 to 15 minutes more.) The cookie tart dough is baked when it turns a pale gold (the edges will be a deeper brown) and feels set but still soft to the touch. (They continue hardening while cooling, just the way cookies do.)

*Other non-stick flour-type sprays do not release baked cookie crusts as effectively. It is not strictly necessary to use anything on the pan as this crust comes away from the pan much more easily than the nut variation. Baker's Joy or greasing and flouring are optional safeguards.