

Strawberry Cupcake Tarts

the STUFF

Dough:

2 cups all purpose flour
1 tablespoon sugar
1 cup (2 sticks) cold, salted butter
(if unsalted butter add 1 tsp salt)
¼ cup cold milk (or cold water)
1 egg

Strawberry Filling:

2 cups strawberries
½ cup sugar
1 tablespoon cornstarch



what TO DO

Combine flour and sugar in a large bowl (Add salt if you are using unsalted butter)

Cut butter into small dice sized cubes & throw into the flour mixture

Work the butter into the flour mixture (I don't have any fancy equipment so I just used my hands)

Combine until you have a crumbly mixture

Add cold milk in 3 parts, working the dough between each (cold water can be substituted)

(I did not use all of the milk. Add milk or water until the dough is sticky)

Cover the dough and place in fridge for at least 30 mins.

While the dough is in the fridge ...

Cut strawberries into chunks & place in a pot on medium-low heat

Add ½ cup sugar (vary amount based upon natural sweetness of strawberries)

Add 1 tablespoon of corn starch

Cook for about 15 mins.

(until strawberries soften and the filling turns slightly pink in color)

Remove from heat

In a separate small bowl: Whisk the egg (I added the leftover milk)



Take dough out of fridge ...

Place on floured surface

Roll dough thin (about ¼ inch or less thick)

Cut into squares (about 6" x 6")

Butter cupcake pan

Place dough in the pan

Brush egg mix onto the dough

Fill the cupcake "tarts" with strawberry filling

Heat oven 350 F

Bake for about 15 mins. (until golden)

Nom!

personal NOTES

