

Pate Sucrie (Sugar Crust)

1 .5 lb Cake flour (lower protein, makes dough more workable)—4 $\frac{3}{4}$ Cups

6 oz. Sugar ($\frac{3}{4}$ cup)

1 lb. Cold unsalted butter

3 egg yolks

1 oz heavy cream (2 Tbsp.)

Sift flour and sugar together and place in the Bosch Universal Plus bowl with the cookie paddles. Using the “M” switch mix in the butter until it resembles corn meal in texture. Combine yolks and cream then add to mixture. ONLY mix until combined. Do not over mix. Chill for a couple of hours and roll out into desired shape. Great for fancy tarts.

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