

Mini Strawberry, Rhubarb and Wintergreen Berry Tarts

Ingredients

For the Crust (alternatively, you can use pre-made crust):

- 2 ½ cups all-purpose flour
- 1 tbsp. granulated sugar
- 1 tsp. salt
- ½ cup vegan butter, unsalted and chilled
- ¼ cup vegetable shortening, chilled
- Ice water, as needed

For the Filling:

- ¾ cup chopped strawberries
- ¾ cup chopped rhubarb
- ½ cup wintergreen berries
- ½ cup granulated sugar
- ¼ cup cornstarch
- 1 tsp. vanilla extract

Steps

1. Before starting on the pastry, make sure your vegan butter and vegetable shortening is chilled. Right before you begin, pour about half a cup of water over several ice cubes, and set it aside.
2. Start the pastry by combining the flour, sugar, and salt in a bowl and whisk. Add the vegan butter and vegetable shortening, in chunks about 1 tablespoon in size. Use a pastry cutter to cut the fats into the dough, until there are no pieces larger than a pea. Add ice cold water, one tablespoon at a time, and stir until you have a crumbly dough. Wrap the dough in plastic wrap, and place in the fridge for at least 20 minutes.
3. Preheat the oven to 400°F (200°C). Use a rolling pin to roll your chilled dough out between two sheets of plastic wrap. Use a circle cookie cutter or a glass or a jar, about 3 ½- 4 inches in diameter to cut 12 circles out of your dough. If needed, roll the dough scraps into a ball and re-roll the dough into a sheet to obtain the 12 circles. Place the circles into the wells of a muffin tin, and push them down sit centered on the bottom. Place the dough in the muffin tins into the fridge, and make the filling.



4. Chop the strawberries and the rhubarb into small pieces. Add them, along with the wintergreen berries, sugar, cornstarch and vanilla into a mixing bowl and mix until they're totally coated. Once the oven is to temperature, remove the crust from the fridge and divide the filling evenly between the 12 mini tarts. Place the tarts in the oven for about 12 minutes, until the crusts are slightly golden on the outside. Let the tarts cool fully before enjoying.