

FRESH BERRY & HONEY TART

RECIPE BY:  Rosie RD  rosie.rd

12-16 oz Fresh mixed berries*

3 Tbsp honey, plus more for drizzling*

2 Tbsp corn starch

1 Tbsp lemon juice

1/8 tsp salt

Flour for dusting

1 store-bought pie crust, room temperature

Melted butter

Granulated sugar

*Find these ingredients at [#CapeRiverFrontMarket](#)

1. Preheat oven to 400° F. Place a baking sheet in the oven to preheat.
2. Combine berries, honey, corn starch, lemon juice, and salt in a bowl. Set aside.
3. Place parchment paper on a counter and lightly dust with flour. Unroll the pie crust on top of the floured parchment paper.
4. Evenly spread berry mixture in the center of the rolled dough, leaving a couple inches of dough as a border. Fold and pleat the edges of the dough over the berries. Brush the top of dough with melted butter and sprinkle with granulated sugar.
5. Remove preheated baking sheet from the oven and transfer parchment paper and tart to the baking sheet. Bake 35 to 40 minutes, or until crust is golden brown and berry mixture is bubbly. Drizzle with extra honey, if desired.