

Hazel Blue Acres, Silvana, WA

Blueberry Key Lime Tart

<p><u>Crust:</u> 1 1/2 cups graham cracker crumbs 3 tablespoons sugar 1/8 teaspoon salt 5 tablespoons melted butter</p> <p><u>Filling:</u> 3 large egg yolks 14-oz. can sweetened condensed milk 1/3 cup Key lime juice (bottled or juiced) 2 teaspoons finely grated lime zest (about 2 medium limes)</p>	<p><u>Topping:</u> 2 1/2 cups fresh blueberries, (divided as 3/4 cup and 1 3/4 cup) 1/2 cup water or fruit juice 1 tablespoon cornstarch pinch of salt 1 teaspoon Key lime juice 3 tablespoons sugar</p>
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To make the crust: Preheat the oven to 350 degrees.

1. Stir together the crust ingredients with a fork and press them into a 9" removable bottom [tart pan](#) or a 9" pie plate.
2. Bake for 10 to 12 minutes, until lightly browned.
3. Place on a rack to cool. Reduce the oven heat to 325°F.

To make the filling:

1. Whisk together in a medium bowl the egg yolks, condensed milk, key lime juice and lime zest until thoroughly combined.
2. Pour the filling into the crust and bake for 18 to 20 minutes, until just set.
3. Remove the tart from the oven and place it on a rack to cool at room temperature for 1 to 2 hours before topping.

To make the topping:

1. Rinse blueberries. Set aside all but 3/4 cup blueberries.
2. Stir together the water or fruit juice, cornstarch, salt, lime juice, & sugar in a medium-sized saucepan set over medium heat, cooking until the sugar has dissolved.
3. Add 3/4 cup berries and bring to a boil.
4. Remove the topping from the heat, pour it over the 1 3/4 cup reserved berries, and set aside to cool for 5 minutes.
5. Pour the topping onto the tart, letting it spread to the edges.
6. Chill the tart for several hours before serving.
7. Serve with whipped cream, if desired. Store well wrapped in the fridge for up to several days.