

PIE

DOUBLE CRUST PIE: CHILD

Apple Pie

By Robert Ugolini, Age 10 of Brielle, NJ – 1st Place

Ingredients for the Pastry:

- 1³/₄ cups all-purpose flour
- 3 tablespoons sugar
- Pinch of salt
- ¹/₃ cup Crisco – cold and cut into small pieces
- 6 tablespoons cold, unsalted butter
- 3-4 tablespoons ice water

Ingredients for the Filling:

- 3 lbs. granny smith apples, peeled and cut into ¹/₂ inch pieces
- ¹/₂ cup sugar
- 1 tablespoon fresh lemon juice
- 2 teaspoons of ground cinnamon
- ¹/₂ teaspoon nutmeg
- ¹/₂ cup heavy whipping cream

Instructions:

1. Preheat the oven to 450°F.
2. *To make the crust.* Place flour, sugar and salt in the food processor. Add Crisco and butter and process until mixtures resemble coarse meal. With machine running, add water until mixtures turn into a ball. Remove dough, wrap in plastic and refrigerate for one hour.
3. *To make the apple filling.* Toss the apples, cinnamon, sugar, nutmeg, lemon juice and whipping cream together.
4. Divide dough in half and roll out two 11-inch circles on a lightly floured surface. Line a pie plate with one circle of dough.
5. Spoon the apple filling into the pie shell. Carefully place the other dough circle on top and cut four steam vents.
6. Bake for 20 minutes. Then turn heat to 375°F and bake for an additional 40 minutes.

Easy Blueberry Pie

By Nicholas Foti, Age 8 of Middletown, NJ – 2nd Place

Ingredients for the Pie Crust:

- 2½ cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons sugar
- 1 cup (2 sticks) cold unsalted butter, cut into small pieces
- ¼- ½ cup ice water

Ingredients for the Blueberry Filling:

- 2½ pints fresh blueberries
- 1 tablespoon fresh squeezed lemon juice
- 2 tablespoons of milk or cream
- 4 tablespoons all-purpose flour
- ½ cup brown sugar plus extra for sprinkling on top
- ¼ teaspoon of ground cinnamon
- 1 large egg beaten with 1 tablespoon of water for egg wash

Instructions for the Pie Crust:

1. Whisk together flour, salt and sugar in a bowl.
2. Add butter and quickly cut in with a pastry blender or your fingers until mixture resembles coarse meal with some larger remaining.
3. Drizzle ¼ cup water over mixture, mix with a fork until mixture just begins to hold together. If dough is too dry, add 1 tablespoon at a time and mix with a fork.
4. Divide dough in half and wrap loosely in plastic. Using a roller pin roll and press each into disk. Wrap well in plastic and refrigerate until firm for one hour or up to one day. Dough can be frozen for up to three months, thaw before using.

Instructions:

1. Preheat the oven to 400°F. Buttered 9" pie pan.
2. *For the crust:* On a lightly floured surface, roll out half of dough ⅛" thick circle to fit in 9" pie pan, leaving about ½ - ¾" overhung. Cover crust with plastic wrap and chill for about 30 minutes.

3. On a lightly floured surface, roll remaining half of dough into rectangle about $\frac{1}{8}$ " thick, approximately 11x14", cut into 10 separate $\frac{3}{4}$ " strips, cover strips with plastic wrap and chill for about 30 minutes.
4. Adjust oven racks on the bottom level and one in the middle. Place baking sheet on the bottom rack.
5. *For the blueberries filling:* In a large bowl, whisk lemon juice gradually sprinkle in 4 tablespoons of flour, whisk until smooth. Stir in brown sugar and cinnamon, add blueberries, stir to cover. Let's sit for about 5 minutes. Pour into prepared bottom crust.
6. Lay 6 strips across top of pie, about 1-inch apart. Weave the remaining strips, one at a time, perpendicularly across the top of pie to create a lattice top. Press outside edges together to seal. Trim and flute edge, as desired.
7. Brush the rim of the crust with the egg wash, sprinkle lightly with sugar and place pie on the baking sheet on the bottom rack and bake for 20 minutes. Reduce heat to 375°F and transfer pie to center rack, cover rim of crust with foil. Bake for 30-40 minutes.

DOUBLE CRUST PIE: TEEN

Blueberry Pie

By Emma Clayton, Age 14 of New Egypt, NJ – Honorable Mention

Ingredients for the Pie Crust:

$\frac{2}{3}$ cup plus 2 tablespoons shortening
2 cups of all-purpose flour
1 teaspoon salt
4 to 5 tablespoons cold water

Ingredients for the Blueberry Filling:

$\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup all-purpose flour
 $\frac{1}{2}$ teaspoon ground cinnamon
4 cups of fresh blueberries
1 tablespoon lemon juice
2 tablespoons of butter

Instructions for the Pie Crust:

1. Cut shortening into flour and salt until particles are the size of small peas.
2. Sprinkle in water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans the side of the bowl (1 to 2 teaspoons of water can be added if necessary).
3. Gather pastry into two ball; shape into a flattened circle on a lightly floured cloth-covered surface.

Instructions for the Blueberry Filling:

1. Preheat the oven to 425°F.
2. Prepare pastry into pie plate.
3. Combine blueberries, sugar, all-purpose flour, and cinnamon. Turn into pastry lined pie plate, sprinkle with lemon juice and dot with butter.
4. Cover with top crust that had slits cut in it. Seal and flute crust.
5. Bake 35 to 45 minutes or until crust is brown and juice begins to bubble through slits in crust.

DOUBLE CRUST PIE: ADULT

Strawberry Rhubarb Pie

By Keri Sansevere of Ocean, NJ – 1ST Place

Ingredients for Strawberry Rhubarb:

2½ cups strawberry chopped
2½ cups chopped rhubarb
1 teaspoon cinnamon
3 tablespoons cornstarch
1 cup sugar
¼ teaspoon salt
3 tablespoons of butter

Ingredients for Pie Crust:

1¼ cups all-purpose flour
1 stick very cold butter
1 teaspoon sugar
1 teaspoon salt

Instructions for Pie Crust:

1. Combine flour, salt and sugar, and mix.
2. Then mix in butter on low.
3. Chill for 2 hours before using with your favorite pie filling.

Instructions:

1. Preheat the oven to 425°F.
2. In a bowl, combine strawberry, rhubarb, cinnamon, cornstarch, sugar, salt and butter, stir.
3. Pour into prepared crust lined pie plate.
4. Baked for 15 minutes then reduced to 375°F for 50 minutes.

Ann's Mango Yuzu Pie

By Ann Nguyen of Rahway, NJ – 2nd Place

Ingredients for the Pie Crust (2 standard 9-inch crusts):

2½ cups (300 g) all-purpose flour
1¼ teaspoons salt
¼ cup (46g) vegetable shortening
10 tablespoons (142g) unsalted butter, cold
10 tablespoons cold water

Ingredients for the Filling:

4 cups peeled, cubed mango
⅛ cup granulated sugar
⅛ cup dark brown sugar
3 tablespoons cornstarch
4 teaspoons yuzu juice
Dash of ground cinnamon
1 tablespoon of salted butter

Ingredients for the Topping & Glaze:

Sparkling sugar
1 tablespoon unsalted butter
1 tablespoon sugar
1½ tablespoons yuzu juice

Instructions for the Crust:

1. In a medium-sized bowl, whisk together flour and salt.
2. Add shortening and combine until it becomes an even crumble.
3. Cube butter into ½ inch pieces, add to flour mixture, and combine.
Do not overwork! Mixture should be uneven, with chunks of butter.
4. Drizzle 5 tablespoons of water and gently combine.
5. Keep adding water until mixture becomes chunky but cohesive.
Do not over-knead.
6. Transfer mixture onto parchment paper, sprinkled with flour. Press mixture into a rectangle and fold into thirds. If needed, sprinkle cold water and more

flour. Flatten and fold again, repeating until all bits of dough are incorporated. This process creates flaky layers.

7. Cut the dough in half. Shape each into a rough disk.
8. Wrap the disks in plastic wrap. Refrigerate for 30 minutes or up to overnight. (If using later, wrap aluminum foil over the plastic, and freeze for up to 2 months.)

Instructions for the Filling, Topping & Glaze:

1. Preheat the oven to 400°F (200°C).
2. Line a 9-inch pie pan with half of the pie pastry. (Remember to use baking spray first if you are making your own crust). Set aside.
3. In a medium-sized bowl, combine mango, sugars, cornstarch, yuzu juice, and cinnamon. Remember only to use a dash of cinnamon, or else it will overpower the mango. Stir until sugar is dissolved.
4. Pour mixture into pie pan.
5. Cube the butter into ¼ inch pieces.
6. Dot mixture with small cubes of butter.
7. Cover with top crust and seal. Make sure the top crust allows steam to escape (e.g., cut vents or use lattice design).
8. Brush with egg wash and sprinkle with sparkling sugar.
9. Cover the edges of the crust with aluminum foil to prevent burning.
10. Bake for 45-50 minutes, or until the crust is golden brown and juices are bubbling. If you like an extra crispy top, finish with 2-3 minutes on high broil.
11. While waiting for the pie to be baked, make the glaze. Melt the butter in a small saucepan over low heat. Whisk in sugar until dissolved. Add yuzu juice and mix until slightly thickened. Turn off heat and let cool.
12. Remove pie from the oven and place it on wire rack.
13. Using a small spoon, pour the yuzu glaze over the pie while it is still warm.
14. Let the pie cool for at least one hour at room temperature.
15. Refrigerate to let it set. Enjoy!

Homemade Cherry Pie

By Ann Nguyen of Rahway, NJ – 2nd Place

Ingredients for All Butter Pie Crust:

2½ cups all-purpose flour
1 tablespoon sugar
½ teaspoon cinnamon
¼ teaspoon baking powder
1 cup (2 sticks) salted butter
1 tablespoon apple cider vinegar
8 tablespoons ice water

Ingredients for the Filling:

4½ cups halved & quartered pitted fresh cherries
⅔ cup (135g) granulated sugar
¼ cup (28g) cornstarch
1 tablespoon (15ml) lemon juice
1 teaspoon pure vanilla extract
¼ teaspoon almond extract
1 tablespoon (14g) cold unsalted butter, cut into small cubes
1 large egg beaten with 1 tablespoon (15ml) milk
Optional coarse sugar for sprinkling on crust

Instructions for the Pie Crust:

1. In a medium-sized bowl, add dry ingredients (flour, sugar, cinnamon, and baking powder).
2. Cube butter and add to dry ingredients, mix to coat butter cubes.
3. Cut butter into mix with pastry cutter until mix resembles fresh breadcrumbs.
4. Add apple cider vinegar and ice water gradually mix until mix stay together when you squeeze a clump.
5. Turn out onto table and work dough just until it comes together.
6. Divide dough into two discs, wrap in plastic and chill in the refrigerator for at least 2 hours before using.

Instructions for the Filling:

1. In a large bowl, stir the cherries, sugar, cornstarch, lemon juice, vanilla, and almond extract together until thoroughly combined.
2. Cover the filling and place it in the refrigerator as you roll out the pie dough. (or for up to 24 hours).

Instructions to Roll Out the Chilled Pie Dough:

1. On a floured work surface, roll out one of the discs of chilled dough (keep the other one in the refrigerator).
2. Turn the dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter.
3. Carefully place the dough into a 9-inch pie dish. Tuck it in your fingers, making sure it is smooth.

Instructions to Fill the Pie:

1. Use a slotted spoon to transfer the cherries filling into the crust. Reserve the leftover juice in the bowl. And set aside.
2. Refrigerate pie, uncovered.
3. Pour the leftover juice into a small saucepan. Cook over low heat, stirring until juice has slightly reduced and thickened, about 3-4 minutes. Cool for 5 minutes, then pour over cherries filling, mix lightly.
4. Dot the pieces of cold butter on top of the filling. Place the pie in the refrigerator while you roll out the top crust.

Instructions to Arrange the Lattice:

1. Remove the other disc of pie dough from the refrigerator. Roll the dough into a circle 12 inches in diameter.
2. Using a pastry wheel, sharp knife, or pizza cutter, cut the dough into strips. Four strips 2 inches wide and four strips 1 inch wide.
3. Carefully thread the strips over and under one another, pulling back strips as necessary to weave.

4. Press the edges of the strips into the bottom pie crust edges to seal. Use kitchen shears or a small paring knife to trim off excess dough. Flute or crimp the pie crust edges.
5. Using a pastry brush, lightly brush the top and edges of the pie crust with egg wash. Sprinkle the top with coarse sugar. Place the pie in the refrigerator for 20-30 minutes.
6. Preheat the oven to 400°F (204°C).
7. Place the pie on a large baking sheet and bake for 20 minutes. Reduce temperature to 375°F (190°C) and bake for an additional 30-40 minutes until the top crust is golden brown and the filling juices have been bubbling up around the edges or through the lattice/vents for a least 5 minutes.
After the first 20 minutes of baking time, cover the edges of the crust with aluminum foil to prevent burning.
8. Remove pie from the oven, place on a cooling rack, and cool for at least 3-4 hours before slicing and serving. Filling will be too juicy if the pie is still warm.
9. Cover leftovers tightly and store in the refrigerator for up to 5 days.

NOTES: *Make Ahead / Freezing Instructions:*

1. There are a couple ways to make this pie ahead of time. Prepare the pie in full 1 day in advance – after pie cools, cover tightly and keep at room temperature.
2. The pie crust dough can also be prepared ahead of time and stored in the refrigerator for up to 5 days or in the freezer for up to 3 months.
3. Baked pie also freezes well for up to 3 months. Thaw overnight in the refrigerator and allow to come to room temperature before serving.
4. Prepared filling (with juices) can also be frozen for up to 3 months, thaw overnight in the refrigerator before spooning into dough and reducing the juice.

SINGLE CRUST PIE: TEEN

David's Peach Cobbler Gobble Pie

By David Jackson, Age 17 of Burlington, NJ – Honorable Mention

Ingredients for the Crust:

2 $\frac{2}{3}$ cups of flour
2 tablespoons of powdered sugar
 $\frac{1}{4}$ teaspoon of salt
 $\frac{1}{4}$ tablespoon of butter
2 egg yolk
4 to 6 tablespoons of cold water

Ingredients for the Filling:

10 to 12 large peaches
 $\frac{1}{4}$ cup of brown sugar
1 teaspoon of cinnamon
 $\frac{1}{2}$ teaspoon of pumpkin pie spice
1 tablespoon of flour
1 tablespoon of vanilla
1 tablespoon of water

Ingredients for the Crumble:

$\frac{1}{2}$ cup of flour
 $\frac{1}{4}$ cup of brown sugar
 $\frac{1}{4}$ cup of sugar
 $\frac{1}{2}$ teaspoon of cinnamon
 $\frac{1}{2}$ teaspoon of pumpkin pie spice
1 teaspoon of vanilla
 $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) of butter

Instructions for the Crust:

1. Mix together the flour, powdered sugar, and salt; then add the cubed butter into the flour mixture and blend until it resembles coarse crumbs.
2. Whisk together the egg yolks and cold water and add it to the flour-butter mixture. Mix together until the dough forms; then place this dough in plastic wrap and put it in the refrigerator for at least 30 minutes.

Instructions for the Filling:

1. Peel and slice the peaches and place them into a frying pan. Cook them on medium-low heat until fork tender.
2. Add the brown sugar, cinnamon pumpkin pie spice, and vanilla to the peaches. Mix the flour and water together to form a slurry and add it to the peaches slowly until the peach liquid is thickened.

Instructions for the Crumble:

1. Mix the flour, brown sugar, sugar, cinnamon and pumpkin pie spice. Mix the melted butter and vanilla and add it to the flour mixture; then mix until crumbs form.

Instructions to Assemble the Pie:

1. Preheat the oven to 350°F.
2. Roll pie crust dough to fit into the pie dish. Cut any excess pie dough and crimp the edges.
3. Pour the cooled peach filling, then sprinkle the crumb topping onto the pie.
4. Bake for 1 hour or until the pie is golden brown, and the peach juice is bubbling.
5. Take out of the oven and allow it to cool before serving. Enjoy!

SINGLE CRUST PIE: ADULT

Blueberry Pie with Coconut & Lime

By Kim Morris of Monmouth Junction, NJ – 1st Place

Ingredients for the Topping:

- ¾ cups of flour
- ½ cup shredded coconut
- ½ teaspoon baking powder
- 6 tablespoons unsalted butter, softened
- ½ teaspoon lime zest
- ¼ cup brown sugar
- ½ teaspoon salt

Ingredients for the Filling:

- 5 cups of Jersey blueberries
 - 3 tablespoons plus 1 teaspoon cornstarch
 - ¾ cup of white sugar
 - 2 teaspoons of fresh lime juice
 - ½ teaspoon of salt
 - ¼ teaspoon of allspice
- Pie crust of your choice!

Instructions for the Topping:

1. Preheat the oven to 375°F.
2. Mix flour, coconut, baking powder, salt, and lime zest.
3. In a separate bowl, beat butter and brown sugar until light and creamy, about 2 minutes.
4. Stir into flour mixture, squeeze into crumbly clumps.

Instructions for the Filling:

1. Mix cornstarch with 1 cup of blueberry
2. In medium saucepan combine 4 cups of blueberries, sugar, lime juice, salt, allspice and remaining 3 tablespoons cornstarch.
3. Bring to boil over medium high heat, stirring consistently.
4. Remove pan from heat and stir in blueberry/cornstarch mixture. Let cool completely.
5. When cool pour into pie crust of your choice. Put crumbled mixture evenly over top.
6. Bake 1-1:25 hours until bubbly.

Blueberry Crumb Pie

By Sharyn Vitello of Neptune City, NJ – Honorable Mention

Ingredients for the Topping:

- $\frac{3}{4}$ cups of flour
- $\frac{1}{2}$ cup rolled oats
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup (1 stick) butter

Ingredients for the Filling:

- 5 cups fresh or frozen blueberries
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup brown sugar
- 3 tablespoons cornstarch
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon of salt

Ingredients for the Pie Crust:

- $1\frac{1}{4}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon sugar
- $\frac{1}{2}$ cup (1 stick) butter
- 3-4 tablespoons ice water

Instructions for the Pie Crust:

1. Mix dry ingredients (flour, salt, and sugar).
2. Cut cold butter into the dry ingredients, add ice water tablespoon at a time. Mix by hand, bring it into a ball, wrap in plastic and chill for 30 minutes.

Instructions to Assemble the Pie:

1. Preheat the oven 350°F.
2. Mix all filling ingredients together and set for 15 minutes while combining crust and topping.
3. Grease 9" pie dish, line with crust. Pour filling in and evenly spread the crumble on top.
4. Bake 45-55 minutes 350°F, or until browned and bubbly.
5. Enjoy!

Fresh Peach Cherry Pie

By Betty Leong of Matawan, NJ – Honorable Mention

Ingredients for the Filling:

- 1 cup pitted cherries, cut in half
- 5 cups fresh peaches, peeled & sliced
- $\frac{3}{4}$ cup brown sugar
- 2 tablespoons flour or cornstarch
- 1 tablespoon lemon juice
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- 2 tablespoons of butter

Ingredients for the Pie Crust:

- $2\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon salt
- 6 tablespoons unsalted butter
- $\frac{2}{3}$ cup shortening
- $\frac{1}{2}$ cup ice cold ice water

Ingredients for the Crumble Topping:

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon salt
- 5 tablespoons unsalted butter, melted

Instructions for the Pie Crust:

1. Whisk dry ingredients (flour, and salt).
2. Cut butter into small pieces, add to the dry ingredients.
3. Add ice cold water a little at a time. Mix by hand, do not overwork.
4. Bring it into a ball. Wrap in plastic and chill for at least 30 minutes.

Instructions for the Filling:

1. In a saucepan, combine sliced peaches, brown sugar, corn starch, lemon juice, salt, cinnamon, nutmeg and butter.
2. Bring to boil over medium high heat, stirring consistently until peaches are slightly soft for about 1-2 minutes.
3. Remove pan from heat and stir in cherries. Let cool completely before pouring into pie crust.

Instructions for the Crumble Topping:

1. Combine flour, sugar, cinnamon and salt in a medium bowl.
2. Stir in melted butter. Mix well into clumps.

Instructions to Assemble the Pie:

1. Preheat the oven to 400°F.
2. Roll out the pie crust onto a floured parchment paper to a 9" diameter.
3. Flip into a pie dish, pinch and trim overhang crust dough.
4. Pour the filling. Evenly spread the crumble on top.
5. Place the pie on a large baking sheet and bake for 15 minutes.
6. Reduce temperature to 350°F and bake for 40-50 minutes, or until brown and the filling is bubbly.

24 Karat Pie

By Kevin Chen of Freehold, NJ – Honorable Mention

Ingredients for the Filling:

- 2 lbs. whole carrots
- 3 tablespoons cornstarch
- 1 cup of water*
- ¼ cup granulated sugar*
- 5 grams unflavored gelatin powder

*Can substitute 1 cup carrot juice for the water and granulated sugar

Ingredients for the Crust:

- 1½ cups crushed honey graham crackers (12 sheets)
- 6 tablespoons unsalted butter, softened or melted
- ¼ cup granulated sugar
- ¼ teaspoon salt

Ingredients for Garnish:

- Gold luster dust
- Fresh carrot greens (can substitute fresh parsley or cilantro with leaves and stems)

Instructions to the Crust:

1. Preheat the oven to 350°F.
2. Mix crushed honey graham crackers, butter, sugar, and salt until the texture is like lightly wet sand.
3. Pour mixture into a 9" springform pan or metal pie pan.
4. Press the mixture along the bottom and sides of the container until it holds its shape.
5. Bake for 10 minutes.
6. Cool to room temperature before using.

Instructions to the Filling:

1. Wash and peel the carrots, optionally reserving the carrot peels for juicing.
2. Cut the carrots into angled pieces <1 cubic inch (roughly) using a roll-cut technique.
3. Steam the carrots for 12 minutes or until just fork tender.
4. Let carrots cool to room temperature.
5. If carrot peels were reserved, blend the peels with the water and sugar, then strain, reserving only the liquid; alternatively, an equal volume of carrot juice can be used with sugar omitted or added to taste.
6. Stir in the cornstarch to the carrot liquid/juice.
7. On medium heat, bring the mixture to a gentle boil while continuously stirring.
8. Cook the mixture until the starch becomes clear (no longer cloudy white), then take off the heat.
9. Mix in the powdered gelatin, stirring thoroughly to dissolve.
10. While the mixture is still hot, stir in the cooled carrots to coat them in the mixture; it is important to do this while it is still hot because once the mixture cools, it will start to solidify, creating a lumpy texture.

Instructions for Assembly the Pie:

1. Pour the carrot filling (while still warm) into the cooled crust; residual gelatin-cornstarch mixture can be poured into any visible gaps between the filling and the crust.
2. Cover and cool for at least 4 hours or overnight in the refrigerator to set.
3. Once set, lightly dust the surface of the carrots with gold luster dust.
4. Wash and pat dry carrot greens (or parsley/cilantro).
5. Cut the greens into small clusters of leaves attached to a 0.33" stem.
6. Insert the greens garnish (stem-side down) throughout the pie.
7. Dust the surface of the carrot greens with luster dust.

TARTS

TARTS: ADULT

Cherry Lavender Tarts

By Jane Weinermdate of Keyport, NJ – Honorable Mention

Ingredients for the Tart Cherry Curd:

- 3 cups (1 pound/450g) tart cherries, fresh or frozen
- ½ cup (200g) sugar
- 2 tablespoons lemon juice
- 3 large eggs
- ¼ cup (57g) unsalted butter
- ¼ teaspoon salt
- ¾ teaspoon lavender extract paste

Optional:

- ½ tablespoon corn starch
- 1 tablespoon water

Ingredients for the Tarts Shortcrust Pastry Shells:

- 1 cup (125g) all-purpose flour
- ¼ cup (30g) powdered sugar
- ¼ teaspoon salt
- ½ cup (113g) unsalted butter, melted
- ½ teaspoon vanilla extract

Instructions for the Cherry Curd:

1. Combine cherries, sugar, and lemon juice in a saucepan over medium heat.
2. Stir frequently until the mixture comes to a boil and then allow to boil slowly until the mixture has reduced by half (10-15 minutes).
3. Meanwhile, whisk the eggs in a separate bowl.
4. Slowly pour the hot cherry mixture into the eggs (this can be done a few tablespoonfuls at a time), whisking vigorously, to temper the eggs and prevent them from scrambling. Once the entire cherry mixture has been mixed with the eggs, return everything back to the pot and place on medium low heat.

5. Stir constantly until the mixture starts to come back to a boil and remove from heat.
6. Using a fine-mesh sieve, strain the mixture into a bowl, discarding all the cherry skins.
7. Add butter, salt, and lavender, whisking the mixture until smooth and silky.
8. Pour the curd into a jar, letting it cool to room temperature, before placing it in the refrigerator. The curd will thicken up and be ready to use in about an hour.
9. If the curd seems too runny or thin after it's been in the fridge, return it to a saucepan and gently heat it back up.
10. Meanwhile, make a cornstarch slurry by whisking the cornstarch and water together.
11. Add 1 tablespoon of the mixture into the curd and whisk over low heat until combined. Once the curd starts to feel like it's thickening up, which should only take a few minutes, remove it from the heat and return it to the jar. After cooling to room temperature, place the jar back in the fridge to cool down further.

Instructions to Make the Shortcrust Pastry Shells:

1. Combine flour, powdered sugar, and salt in a medium-sized mixing bowl.
2. Add vanilla extract to melted butter and then pour onto the dry ingredients.
3. Using the rubber spatula, combine all the ingredients until a soft dough forms, the consistency of mashed potatoes.
4. Lightly grease a mini tart pan.
5. Add about 2 tablespoons (30g) of shortcrust dough into each of 8 wells of the mini tart pan. Using your fingers, gently press the dough out and up the sides, being careful to make the pastry even throughout.
6. Place the pan in the refrigerator for 10-20 minutes. Meanwhile, preheat the oven to 350°F.
7. Bake the tart shells for 18-20 minutes, rotating halfway through. The shells should be lightly golden brown and should have pulled away from the sides of the pan.
8. Place the pan on a cooling rack and, using a tablespoon, gently press the middle of the tart shells down. They will have puffed up a bit in the oven.
9. Once completely cooled, remove the tart shells by placing a baking sheet on the top of the tart tin and flipping upside down to gently encourage the tart shells to drop onto the baking sheet.
10. After flipping the shells over, fill each shell with about 2-3 teaspoons of the curd. Smooth the tops and place the tarts in the fridge to fully set (about 1 hour).