

THE P·K·P WAY

Blueberry & Cherry Brownie Fireworks Tart

Yields 1 – 10" Tart



Ingredients

Tart Shell

- 12 tablespoons salted butter, softened*
- ½ cup (3.5 oz.) granulated sugar
- ¼ teaspoon vanilla extract
- ¼ cup red, white, and blue sprinkles
- 1 ½ cups (7.5 oz.) all-purpose flour*

Brownie

- 3.5 oz. semisweet chocolate, chopped
- 4 tablespoons salted butter**
- 1 tablespoon unsweetened cocoa powder
- ½ cup + 2 tablespoons (4.5 oz.) granulated sugar
- 1 large egg
- 1 large egg yolk
- 1 teaspoon vanilla extract
- ½ cup (2.5 oz.) all-purpose flour
- 1 cup fresh cherries, washed, stemmed, and pitted
- ½ cup blueberries, washed

Directions

Tart Shell

1. Pre-heat oven to 350°F.
2. Cream together the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment on medium speed, until fluffy and pale. Add the vanilla extract and continue mixing until incorporated.
3. In a medium bowl, whisk together the sprinkles and flour. Add the flour mixture to the butter and mix on low until a cohesive dough forms.
4. Press the dough into a 10" tart pan using the palm of your hand. Place the pan on a plate that makes contact with the entire bottom of the tart pan and store in the freezer for 30 minutes.
5. Remove from the freezer and place the tart pan on a rimmed cookie sheet. Par-bake the crust, loosely covered with aluminum foil, for 30 minutes. Allow to cool while preparing the brownie batter.

Brownie

1. In a microwave-safe bowl, heat the chocolate, butter, and cocoa powder, in increments of 10 seconds, stirring in between increments until smooth and glossy. Set aside to cool.
2. In a separate bowl, whisk together the egg, yolk, sugar, and vanilla until well-combined. Add the melted chocolate and whisk to combine.
3. Stir in the flour until it comes together in a smooth batter. Pour into the par-baked shell and spread evenly. Top decoratively with cherries and blueberries.
4. Place the pan on a rimmed cookie sheet and bake for 25-30 minutes or until a toothpick inserted into the brownie comes out with a few crumbs. Allow to cool on the cookie sheet for 10 minutes before transferring the pan to a cooling rack to cool completely.

Notes

*If using unsalted butter, add 1/8 teaspoon salt to the flour.

**If using unsalted butter, add 1/4 teaspoon salt to the flour.

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