

Butter Crust

This crust is pressed into a flan or tart pan and then baked. It may be filled with fruit or mousse that needs no further baking.



Ingredients

- 1 1/2 cups flour
- 1/2 tsp. salt
- 6 Tbsp. sugar
- 12 Tbsp. unsalted butter

Equipment

- Flan or tartlet pans
- Pam baking spray
- Wire rack

Butter Crust:

<input checked="" type="checkbox"/>	Description	Time (min)	
	Preheat oven to 350 degrees		
	Whisk 1 1/2 cup flour, 1/2 tsp. salt, 6 Tbsp. sugar together in a bowl	2	
	Melt 12 Tbsp. butter in a small saucepan	3	
	Add butter to flour mixture. Stir until dough forms	2	15
	Spray flan or tartlet pans with non-stick spray	1	
	Press 2/3 of dough for each pan into the bottom of the pan	2	
	Press remaining dough into fluted sides	2	
	Place pan on rack in a rimmed pan in the oven	1	
	Bake on wire rack in rimmed sheet	15-20	
	Allow to cool and then fill	15	
		60 min.	