

Foodnity Recipes

Huckleberry Brown Butter Tarts

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/4 cups all-purpose flour
- [ ] 1/4 cup granulated sugar
- [ ] 2 tbsp brown sugar
- [ ] 1/2 tsp salt
- [ ] 1/2 cup cold unsalted butter, cubed and browned
- [ ] 1 egg yolk
- [ ] 1–2 tbsp cold water (if needed)

Filling

- [ ] 2 cups huckleberries (fresh or frozen)
- [ ] 1/4 cup granulated sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp cornstarch
- [ ] Pinch of salt

Instructions

1. In a small saucepan, melt the butter over medium heat until it turns a golden amber and smells nutty; remove from heat and let cool slightly.
2. In a bowl, whisk flour, both sugars, and salt; add the cooled browned butter and rub together with fingertips until the mixture resembles coarse crumbs.
3. Stir in the egg yolk and just enough cold water to bring the dough together. Form into a disk, wrap in plastic, and refrigerate for 30 minutes.
4. While the dough chills, combine huckleberries, sugar, lemon juice, cornstarch, and a pinch of salt in a saucepan; simmer gently until the berries break down and the mixture thickens, about 5–7 minutes. Set aside to cool.
5. Preheat oven to 375°F (190°C). Roll the chilled dough on a lightly floured surface to about 1/8-inch thickness and cut circles to fit mini tart pans.
6. Press dough into each pan, trimming excess. Dock the base with a fork, then brush lightly with a little extra egg yolk.
7. Fill each crust with a spoonful of the huckleberry compote, spreading gently to the edge.
8. Bake for 18–20 minutes, until the crust is golden and the filling is bubbling. Cool in the pan for 5 minutes, then remove.

9 Serve warm or at room temperature, perhaps with a dollop of whipped cream. Enjoy the comforting aroma of browned butter and huckleberries.

Nutrition per serving

210 kcal	2 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too dry, add a tiny drizzle of cold water, one teaspoon at a time.
- For added sparkle, dust the tops with a little powdered sugar after they cool.
- Feel free to swirl in a teaspoon of vanilla extract into the filling for extra depth.