

## Strawberry Devonshire Tart

1 (3 oz.) pkg. cream cheese, softened  
3 Tablespoons dairy sour cream  
1 ½ quarts strawberries  
1 C. sugar  
3 Tablespoons cornstarch

Use pastry shell recipe and make shell.

Beat cream cheese until fluffy, Add sour cream and beat until smooth. Spread on the bottom of pastry shell and refrigerate. Wash and decap berries. Mash enough uneven ones to make 1 cup (I put them in the blender).

Mix sugar and cornstarch. Add ½ cup water and mashed berries. Cook over medium heat, stirring until mixture is clear and thickened. Boil 1 minute. Stir to cool slightly. Fill shell with remaining berries, tips up and pour cooked mixture over top. Chill 1 hour.

## Pastry Shell

1 cup flour  
1 Tablespoon sugar  
6 Tablespoons butter, room temperature.  
1 egg yolk

Combine flour and sugar; work in butter with fingertips. Add egg yolk and 1 Tablespoon ice water. Work with fingers until dough holds together. Pat into flat round ball, wrap and chill until firm enough to roll. Then roll between 2 sheets of waxed paper to fit 9 inch loose bottom tart pan. (I use a pie plate). Place crust into pan, even off rim and chill shell. Bake at 375° pricking with fork whenever it begins to bubble. About 15 minutes or until lightly browned.