

# Blueberry Tarts (Large & Mini)

SKILL LEVEL

2



TIME

45<sup>m</sup>



## YOU WILL NEED:

Mini / Large Tartlet silicone forms  
Dawn® Scoop & Bake Batter - Blueberry  
15g/30g Dawn® Fruit Filling - Blueberry  
Dawn® Crumble Mix  
Dawn® Vanilla Glossy Icing

**YIELD: 1 x 2kg tub = 40 small (50g) /20 large Tarts (100g)**

## METHOD:

To begin, mix around the Dawn® Scoop & Bake Batter - Blueberry with a spatula or a spoon.

Scoop the blueberry batter into the tartlet silicone moulds.

Add the Dawn® Fruit Filling - Blueberry on top of each tartlet, using a piping bag.

Sprinkle the Dawn® Crumble Mix over the top of each one, covering the surface.

Bake at 160°C for 25-30 minutes in a fan oven.

Once cooled either serve as they are, dust with icing sugar or drizzle with Dawn® Vanilla Glossy Icing to add an extra indulgent sweet touch.

Then display and sell!

**Dawn®**

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