



Wednesday July 28th at 5:30 pm MDT

TARTELETTE AU FRAMBOISE TOOLS:

- Measuring cups and spoons -mixing bowls
- Pastry blender
- Plastic gloves
- Pastry cutter
- Wooden dowel (or any rounded-end tool, ie. cork)
- Mini tart pans (x24)
- Large plastic bag (ie. Ziplock) -scissors
- Sharp knife
- Forks



INGREDIENTS:

- 1/4 cup butter
- 1/4 cup cream cheese
- 1 cup all-purpose flour
- 1/2 tsp baking powder
- 2 tbsp cold water
- Raspberry jam (or any flavour)
- 1/2 cup brown sugar
- 1 egg
- 1 tbsp melted butter
- 1 tsp cornstarch

POINTS TO PREPARE:

- Preheat oven to 425 degrees F
- Melt 1 tbsp of butter, set aside
- If using muffin tin x12, follow same recipe but form larger tarts



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ALBERTA**