## WHOLE WHEAT TART DOUGH



2 1/2 cups white whole wheat flour or whole wheat pastry flour 2 tablespoons All Natural SomerSweet® Baking Blend (or 1 teaspoon original SomerSweet®) 2 teaspoons salt 1 cup (2 sticks) unsalted butter 1/4 cup ice water 1 teaspoon vanilla extract

Combine flour, All Natural SomerSweet® and salt in a food processor and pulse to blend. Add butter to form crumbs. Sprinkle in ice water

Remove dough from processor; divide in half and pat into two 1-inch thick disks. Cover with plastic wrap and refrigerate for at least 45 minutes. (Dough may also be frozen at this point and thawed for later use.)

Preheat oven to 425 degrees.

until dough just forms a ball.

Remove dough from the refrigerator.

Place dough between two pieces of parchment paper, adding flour as necessary to avoid sticking. Roll dough into a large round shape, about 1/4 inch thick.