

# SWEET PASTRY

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**Preparations:** 10mns    **£:** £1.85    **Serves:** 1 tart    **Difficulty:** Easy

## Ingredients

140g soft butter

350g strong flour

110g icing sugar

½ egg beaten

50ml of water.



## METHOD

First, in a mixing bowl, mix the flour and icing sugar.

Then, in the same mixing bowl, rub with your fingertips the butter and flour/icing sugar mix until the mixture resembles fine breadcrumbs. Add the ½ egg beaten and the water. Knead the dough until all the ingredients come together. Leave it rest for a few hours in the fridge.