Cherry Tartlets

1 1/2 cups flour

1/2 teaspoon salt

4 1/2 Tablespoons butter

1/4 cup ice water

2 Tablespoons vodka

5 Tablespoons + 2 teaspoons turbinado sugar

5 cups sweet cherries

​2 Tablespoons cornstarch

2 teaspoons fresh lemon juice

1 egg white, beaten

Place flour and 1/4 t. salt in food processor. Add butter and pulse to combine.

Add water and vodka.

Gently knead to form a dough.

Divide dough into 12 equal portions.

Roll each dough into a 4 1/2" circle.

Arrange on a baking sheet. Cover with plastic wrap and chill 1 hour.

Fit 6 circles into tart pans.

Cut star from center of each remaining dough.

Combine 1/4 t. salt, 5 T. sugar and cornstarch.

Add cherries and lemon juice.

Spoon 1/2 c. cherry mixture into each tart crust.

Top with dough lids. Pressing edges to seal.

Brush tops with egg white and sprinkle with remaining 2 teaspoons sugar.

Bake 35-40 minutes at 375.