

# Summer Berry Kuchen

Recipe courtesy of A Healthy Kitchen

## Crust:

2 c. flour  
1/4 t. baking powder  
3 T. sugar  
1/2 t. salt  
1/2 c. cold butter, cut into 1/2-inch pieces

## Filling:

2 c. fresh berries (blueberry, raspberry, boysenberry, or even pitted cherries)  
3/4 c. sugar  
1 t. grated lemon zest

## Custard:

1 c. heavy cream  
2 eggs

Preheat oven to 350°F. Mix crust ingredients in a food processor or by hand until mixture resembles cornmeal. Gently press mixture into the bottom and up the sides of a 10-inch tart pan. Mix berries with 3/4 c. sugar and lemon zest and place on top of crust and bake for 15 minutes. Combine eggs and cream and mix well. Pour over kuchen and bake for another 35 to 40 minutes or until custard sets and is golden brown. Remove from oven and let set 20 minutes before serving. Serve with a scoop of vanilla bean ice cream.