

Creamy Lemon Tart

FROM THE KITCHEN OF
DEBBIE MACOMBER

This Creamy Lemon Tart was inspired by my new book, *It's Better This Way!* The combination of creamy lemon filling nestled inside a crisp, buttery crust is a beautiful thing. Top this tart with whipped cream and your favorite berries, and you have a showstopper dessert.

Serves 6-8



Ingredients

Crust:

1 ½ cups flour
3 tablespoons sugar
¼ teaspoon kosher salt
1 stick unsalted butter, cold and cubed
3 tablespoons heavy cream
1 egg yolk

Filling:

14 ounce can sweetened condensed milk
½ cup lemon juice
1 egg plus 1 yolk
1 tablespoon packed lemon zest
Pinch kosher salt

Fresh whipped cream, for serving

Berries, for serving

Directions

In the bowl of a food processor, pulse flour, sugar and salt to combine. Add butter and pulse until mixture resembles coarse crumbs. Add cream and yolk; pulse just until combined. Mixture should hold together when pinched between your fingers. Press into the bottom and up the sides of a 9-inch tart pan with a removable bottom. Refrigerate for 1 hour.

Meanwhile, make the filling. In the bowl of an electric mixer with the paddle attachment, beat all filling ingredients together on medium speed for 3 to 5 minutes, until mixture is thick and creamy. Cover and refrigerate until ready to use.

Preheat oven to 400°F. Bake crust for about 20 minutes, until edges are golden. Remove pan from the oven and reduce temperature to 350°F.

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Directions Continued...

Pour filling into hot crust and bake at 350°F for 15 to 20 minutes, until middle jiggles only slightly when shaken. Let cool at room temperature for 30 minutes, then refrigerate for at least 1 hour until cold. Just before serving, top with whipped cream and berries.

