



Lemon-Ups® Tart

Ready in 3 hrs. Makes 11 servings

What You Need:

Crust Ingredients

½ cup shortening
1 ⅓ cups all purpose flour
½ teaspoon salt
3-4 tablespoons cold water

Lemon filling ingredients

1 cup granulated sugar
4 large eggs
⅔ cup unsalted butter, softened and cubed
¼ cup lemon zest (from approx. 8-9 lemons)
½ cup fresh lemon juice
(from approx. 4-5 of the lemons)

Icing layer and decoration

1 pkg Lemon-Ups® cookies
4 cups powdered sugar
3 egg whites
½ teaspoon cream of tartar

Equipment

9" round cake pan
Glass or metal mixing bowl
Saucepan
Whisk
Mixer

Directions:

1. Make the Crust:

Preheat oven to 475°. Generously grease and flour 9" round cake pan. In a mixing bowl cut shortening into flour and salt until it resembles small peas. Sprinkle in water 1 tablespoon at a time, stirring until the pastry comes clean off the sides of the bowl. On lightly floured surface, roll dough out to a 12" circle. Put into cake pan, pressing dough into bottom and up two thirds the side of pan. With a fork, prick the bottom and sides of the dough. Bake 8-10 minutes or until light brown; cool completely and remove from pan.

2. Icing Layer:

Add powdered sugar, egg whites and cream of tartar to a mixing bowl. Beat until thick and mixture holds a peak. This should take 7-10 minutes. Spread half of this icing evenly in bottom of cooled prepared crust. Cover remaining icing with plastic wrap to keep soft for later.

3. Prepare Lemon Filling:

Prepare a simple double boiler: simmer a few inches of water in a saucepan or pot. Whisk together in a glass or metal mixing bowl sugar, eggs, butter, lemon zest and lemon juice. Gently place bowl over the simmering water whisking constantly until thickened, about 10 minutes. Strain out lemon zest. Cover and refrigerate for 30 minutes.

4. Layer and Decorate:

Pour cooled lemon filling evenly over icing layer on prepared crust. Use remaining icing to attach Lemon-Ups® cookies to outside of tart and decorate. Reserve one cookie for the center. Refrigerate until set, about 2 hours.