

Lemon Tart *(Joy of Baking)*

Serves 8-10



Crust:

- 130 g all-purpose flour
- 30 g powdered sugar
- 1/8 tsp salt
- 113 g cold unsalted butter, cut into pieces

Lemon Filling:

- 140 g cream cheese, at room temperature.
- 100 g granulated white sugar
- 5 g grated lemon zest (=1 lemon for zest)
- 120 ml freshly squeezed lemon juice (approximately 2-3 large lemons)
- 2 large eggs, at room temperature (approx. 3)

Topping:

- 240 ml cold heavy whipping cream (contains 35-40% butterfat)
- 20 g powdered sugar, or to taste

Lemon Tart:

20 - 23 cm tart pan with removable bottom.

Shortbread Crust:

1. In food processor, place the **flour**, **sugar**, and **salt** and process to combine.
2. Add **butter** and pulse until the pastry starts to come together and form clumps (*not a solid ball of dough*).
3. Place the pastry in the tart pan and, using fingertips, evenly press the pastry onto the bottom and up the sides of the pan. Pierce the bottom of the crust with the tines of a fork. Cover and place in the freezer for **about 20 minutes** to chill.
4. Preheat oven to **220°C**.
5. Once chilled, place the tart pan on a larger baking sheet, and bake until the crust is golden brown, **about 13 - 15 minutes**.
6. Remove from oven and place on a wire rack to cool for **about 10 minutes**.
7. Reduce the oven temperature to **180°C**. ****Important!!**

Lemon Filling:

8. Place the **cream cheese** in a food processor and process until smooth.
9. In a separate bowl, blend the **lemon zest** into the **sugar** with a fork. Add the sugar mixture to the cream cheese and process until incorporated. Scrape down the sides and bottom of your bowl as needed.
10. Add the **eggs** and process until thoroughly combined.
11. Add the **lemon juice** and process until well blended and smooth.
12. Pour filling into pre baked tart shell and bake for **approximately 25 minutes** or until the filling is set.

13. Transfer tart to a wire rack to cool to room temperature and then cover and **refrigerate until well chilled, at least three to four hours.**

Topping:

14. In a stand mixer, fitted with the whisk attachment, beat the **whipping cream** and **powdered sugar** until stiff peaks form. Spread the whipped cream over the filling

(Optional: Place the whipped cream into a pastry bag, fitted with star tip (#1M), and pipe stars over the entire surface of the tart.)

15. Refrigerate until serving time. Can be stored in the refrigerator for about 3 to 4 days.

TIPS:

Always remove the zest first before halving and squeezing the lemon.

Use a fine strainer to remove the seeds and pulp from the juice.