

Yield: 8 **Author:** Sweet Tea & Fried Pies



Lemon Cream Tart with Fresh Blueberries

Cool creamy filling, subtly sour blueberries, and zesty lemon turn this simple tart into a crowd pleaser

Prep time: 40 M Cook time: 1 H & 20 M Total time: 1 H & 60 M

INGREDIENTS:

CRUST

- ½ cup unsalted butter, softened
- ⅓ cup packed brown sugar
- 1¼ cup flour
- ½ cup chopped pecans or almonds
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- ½ teaspoon vanilla extract

FILLING

- 8 oz. soften cream cheese
- ½ cup of plain Greek yogurt
- ¼ cup powdered sugar
- 1 teaspoon of lemon extract

TOPPING

- 1 to 2 cups fresh blueberries
- 1 teaspoon fresh lemon zest
- ½ cup blueberry jelly (OPTIONAL)

INSTRUCTIONS:

1. Preheat oven to 350 degrees. Prepare tart pan by lightly spraying with cooking spray.

2. To make the crust, cream the butter and brown sugar together in a large bowl until fluffy and fully combined. Stir in other ingredients until crumbly. Transfer the dough to a prepared tart pan and press it over the bottom and up the side all around.
3. Line the unbaked tart crust with parchment or aluminum foil and weigh it down with pie weights, uncooked rice or uncooked beans, so that the bottom doesn't puff and the sides don't slouch.
4. Bake at 350 degrees for 10 minutes, and then remove aluminum foil and pie weights and bake for additional 10 minutes or until golden brown. Let crust completely cool before filling.
5. Meanwhile make the filling. Use a hand mixer to combine soften cream cheese and yogurt. Add powdered sugar and lemon extract; mix until thoroughly combined.
6. Spread filling into a completely cool crust and refrigerate for 1 hour until firm.
7. Microwave ½ cup of blueberry jelly for 30 seconds, until liquid. Toss with berries in large bowl, and then spoon over the filling. Chill in the refrigerator for at least 1 hour until the jelly has set.
8. Top lemon zest just before serving.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
332.90	18.03	8.36	40.13	1.82

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
38.30	20.76	4.64	131.07	34.79

Recipe Developed by Kyla Kummer, Sweet Tea & Fried Pies © 2019. All rights reserved.