

Citrus Tart

Ingredients

8 full graham cracker sheets, fine ground crumbs	finely grated zest from 1 lime and 1 lemon
3 Tbsp sugar	3 large egg yolks, room temperature
Big pinch of fine salt	1 14 oz can Condensed milk
½ c pecans, toasted and finely ground	5 Tbsp fresh lime juice
5 Tbsp unsalted butter, melted	3 Tbsp fresh lemon juice

Directions

Preheat oven to 350 degrees. For crust: In a medium bowl combine graham crumbs, sugar, salt and pecans, then add melted butter and stir until evenly coated. Coat a 9½-in fluted tart pan with removable bottom with baking spray and line with parchment paper, then spray once more, place on large baking sheet. Press crumbs into the bottom and up the sides of pan, using a large measuring cup; bake for 9-10 minutes. Remove to a cooling rack.

For filling: With an electric mixer, beat zests with egg yolks for 3 minutes, add condensed milk for 3 minutes more, then add juices until combined. Pour into crust and bake for 10 minutes, until just set. Chill tart before serving. If desired, garnish with whipped cream and additional lime zest. Serves 10

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