Submitter: Deb Gordon

Tart Lemon Tart

Even my chocoholic family and friends swear that this is the best dessert ever!
— Deb Gordon

Preheat oven to 325 degrees.

Butter pastry:

1½ cups flour
¼ cup sugar
1 teaspoon grated lemon peel
½ cup butter, cut into small pieces
1 large egg

Filling:

3 large eggs
1 cup granulated sugar
1 teaspoon grated lemon peel
½ cup lemon juice, freshly squeezed
¼ cup flour
¾ teaspoon baking powder

Garnish:

6 very thin lemon slices, cut in half crosswise and seeds discarded
To prepare butter pastry (crust): In a food processor or bowl, mix flour, sugar, and grated lemon peel. Add butter. Whirl in processor or rub with your fingers until fine crumbs form. Add egg. Whirl or stir with a fork until dough holds together. Pat into a smooth ball.

Press pastry crust evenly over bottom and sides of a 10- to 11-inch tart pan with removable rim. Bake until pale gold, about 25 minutes.

To prepare filling: In a small bowl, beat eggs with a mixer at high speed until foamy. Gradually add sugar, beating until mixture is thick and lighter in color. Add lemon peel, lemon juice, flour, and baking powder; beat until smooth.

Pour mixture into baked crust. Bake tart until filling no longer jiggles when gently shaken, 20 to 25 minutes. Let cool on a rack. If making ahead, cover when cool and refrigerate. Remove pan rim and garnish with lemon slices. Cut tart into wedges; wipe knife blade clean after each cut.

Makes 12 servings.