

THE EASIEST NO BAKE RASPBERRY LEMON CREAM TART

INGREDIENTS

for the pastry (see note at top of directions)

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

12 tablespoons (1 1/2 sticks) chilled unsalted butter, cut into 1/2-inch pieces

6 tablespoons (or more) ice water

For the filling

1 1/2 packages ("bricks") cream cheese, softened to room temperature

1/2 cup lemon curd (store bought)

1/2 cup powdered sugar

1/2 - 3/4 cup seedless (store bought)

2 tablespoons lemon juice

2 pints fresh raspberries

fresh mint, to garnish, optional

DIRECTIONS

Note: This recipe can be made with a Keebler "Graham Ready Crust" or "Shortbread Ready Crust". I made and baked by own crust, but the ready-mades are perfectly acceptable, especially if you "don't bake!" or it's too hot to bake. If you go this route, start at the section "making the filling".

Blend flour, sugar and salt in processor. Add butter and cut in using pulse function until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball and flatten each into a disk. Wrap in plastic wrap and chill for a minimum of 2 hours or up to overnight.

Roll out the dough onto a well-floured surface to 1/4-inch thickness and line the bottom of a 9-inch pie dish. Trim any overhang to 1-inch. Fold the overhanging dough underneath and crimp around the edges. Prick shell in several places with a fork and chill, preferably in the freezer for 30mins.

Blind bake the crust: preheat the oven to 400F. Line the crust with parchment paper, fill with pie weights and bake until the edges start to turn golden, about 25-30 minutes. Turn the heat down to 300F, remove the parchment and pie weights from the pie and bake for about 10-15 minutes longer, until the pie crust turns an even chestnut brown. Let cool.

To make the filling, stir together the cream cheese, lemon curd and powdered sugar. Pour into the pie crust, spread evenly over the bottom and place in the fridge for 30 minutes to firm up a little bit. Next loosen the jam and whisk with lemon juice. You want this to be thin and pourable. Gently pour on top of the lemon-cream cheese layer and smooth evenly. Be careful not to mix it into the bottom layer.

Starting at the outside place fresh raspberries in a circle on the filling layers. Push them in a little bit, but be careful not to squish them. Repeat until the entire surface to the middle. Garnish with mint (optional). Keep chilled until ready to serve.