



Lemon Tart with Graham Cracker Crust:

Cooking with Confidence with Martha Stewart

 1,5h  2 Servings

Level up your cooking technique and boost your confidence in the kitchen with this recipe series! This sweet treat is our spin on a French patisserie classic. The trick to mastering lemon curd is patience! Low heat and constant whisking ensure the egg yolks stay silky smooth, and using both lemon zest and juice provide a bright burst of citrus flavor. It may take a while to thicken, but the result is worth the wait! (Serves 8)

What we send

- 6 oz pkg graham cracker crumbs ¹
- 10 oz granulated sugar
- 5 lemons
- 4 oz mascarpone ⁷
- 1 oz sour cream ⁷
- 2½ oz confectioners' sugar

What you need

- 6 Tbsp unsalted butter ⁷
- kosher salt
- 6 large eggs ³

Tools

- medium saucepan
- 8- or 9-inch tart pan or pie dish
- rimmed baking sheet
- fine-mesh sieve

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 390kcal, Fat 16g, Carbs 59g, Proteins 8g



1. Make crust

Preheat oven to 375°F with a rack in the center. In a medium saucepan, melt **6 tablespoons unsalted butter** over medium heat. In a medium bowl, combine **graham cracker crumbs**, **melted butter**, **¼ cup sugar**, and **½ teaspoon salt**. Stir with a fork until it resembles sand (it should clump like a crumb topping when pinched). Reserve saucepan for step 3.



2. Bake crust

Evenly press **graham crumbs** into bottom and up sides of an 8- or 9-inch tart pan or pie dish. Wipe out bowl and reserve for step 4. Place pan on a rimmed baking sheet and bake on center oven rack until crust is set and you can smell the graham crackers toasting, 10-15 minutes. Remove crust from oven and set aside until step 5.



3. Prep lemon curd

Meanwhile, in reserved saucepan, combine **4 large whole eggs** and **2 large egg yolks** (save whites for own use). Finely grate **2 tablespoons lemon zest** (about 3 lemons) and squeeze **⅔ cup lemon juice** (4-5 lemons) into same saucepan. Whisk in **1 cup sugar** and **½ teaspoon salt** until completely combined and sugar is dissolved.



4. Cook lemon curd

Cook **lemon curd** over medium-low heat, whisking constantly, until curd is thickened to a pudding-like consistency and registers 170°F on a thermometer, 7-10 minutes (curd will not thicken until last few minutes of cooking). Immediately pass through a fine-mesh sieve set over reserved bowl; whisk in **mascarpone** and **sour cream** until completely combined and smooth.



5. Bake lemon tart

Pour **warm lemon curd** into **baked tart crust**. Shake the baking sheet gently to even out curd; use an offset or silicone spatula to smooth top. Bake **lemon tart** on center oven rack until curd is shiny and just the center 3-inches jiggles slightly when shaken, 10-15 minutes. Remove from oven.



6. Cool tart & serve

Cool **tart** for 30 minutes at room temperature, then cover and chill in the refrigerator for at least 2 hours before removing from tart pan. Dust with **confectioners' sugar** before slicing. Serve with **fresh fruit**, if desired. Enjoy!