

Organic Meyer Lemon Tart

Crust:

1 1/2 c. toasted organic walnuts
1 1/4 c. organic whole wheat pastry flour
1/4 c. organic sugar
1/2 c. Organic Valley unsalted butter
2 T. slightly beaten organic eggs (about half an egg, or substitute 2 T. milk)
Combine all ingredients in a food processor. Let whirl for 5 seconds. Press into a 9" spring form pan. Chill.

Filling:

2 organic Meyer lemons, sliced
5 organic eggs
3/4 c. organic sugar
In a food processor puree the lemons with the sugar and then add the eggs one by one. Mix until all of the eggs are incorporated and mixture is light and fluffy. Chill this mixture.

Topping:

3/4 c. organic sugar
3/4 c. organic flour
1/2 c. Organic Valley butter, chilled and cut into chunks
Combine all ingredients until the mixture resembles cornmeal.

Assembly:

Preheat the oven to 350°. Pour the filling into the chilled tart shell. Sprinkle the topping over the filling and bake for 40 - 45 minutes, or until the top is golden brown and the lemon mixture is set.
Serve with Organic Valley whipped cream. Serves 10.