



## Creamy Lemon Tart with Nut Crust

READY IN



270 min.

SERVINGS



8

CALORIES



349 kcal

DESSERT

### Ingredients

- 3 Tbsp butter melted
- 4 oz philadelphia cream cheese cut into 6 pieces (half of 8-oz. pkg.)
- 1 egg yolk
- 0.3 cup juice of lemon
- 2 Tbsp matzo meal
- 2 cups raspberries fresh
- 1 cup sugar
- 2 Tbsp sugar
- 1 cup ground planters walnuts finely

3 eggs whole

## Equipment

sauce pan

oven

whisk

tart form

## Directions

Heat oven to 350F.

Combine nuts, matzo meal, 2 Tbsp. sugar and butter until well blended; press onto bottom and up side of 9-inch tart pan.

Bake 15 min. or until lightly browned. Cool completely.

Meanwhile, beat whole eggs and egg yolk in medium saucepan with whisk until well blended. Gradually beat in 1 cup sugar until well blended. Stir in lemon juice; cook on low heat 8 min. or until mixture is thick enough to coat back of spoon, stirring constantly.

Remove from heat.

Add cream cheese, 2 pieces at a time, beating after each addition until cream cheese is completely melted and mixture is well blended.

Pour into crust.

Refrigerate 4 hours or until firm. Top with raspberries just before serving.

## Nutrition Facts



PROTEIN **6.83%**  FAT **52.24%**  CARBS **40.93%**

## Properties

Glycemic Index:26.65, Glycemic Load:20.38, Inflammation Score:-5, Nutrition Score:8.686956540398%

## Flavonoids

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## Nutrients (% of daily need)

Calories: 349.36kcal (17.47%), Fat: 21.15g (32.53%), Saturated Fat: 5.38g (33.65%), Carbohydrates: 37.28g (12.43%), Net Carbohydrates: 34.25g (12.45%), Sugar: 30.52g (33.91%), Cholesterol: 100mg (33.33%), Sodium: 119.5mg (5.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.22g (12.45%), Manganese: 0.73mg (36.32%), Vitamin C: 12mg (14.54%), Copper: 0.28mg (14.04%), Selenium: 9.42µg (13.46%), Fiber: 3.04g (12.14%), Phosphorus: 120.16mg (12.02%), Vitamin A: 513.14IU (10.26%), Vitamin B2: 0.17mg (9.96%), Folate: 35.46µg (8.86%), Magnesium: 34.47mg (8.62%), Vitamin B6: 0.15mg (7.35%), Zinc: 0.94mg (6.26%), Vitamin B5: 0.61mg (6.12%), Iron: 1.1mg (6.11%), Vitamin E: 0.9mg (5.97%), Vitamin B1: 0.09mg (5.73%), Calcium: 50.51mg (5.05%), Potassium: 169.77mg (4.85%), Vitamin B12: 0.23µg (3.79%), Vitamin D: 0.45µg (3.01%), Vitamin K: 3.11µg (2.96%), Vitamin B3: 0.48mg (2.38%)