

DESSERT

Double-Decker Lemon Tart

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	10	\$0.59	295 kcal

Double-Decker Lemon Tart is a dessert that serves 10. One portion of this dish contains around 3g of protein, 20g of fat, and a total of 295 calories. For 59 cents per serving, this recipe covers 4% of your daily requirements of vitamins and minerals. 1 person found this recipe to be flavorful and s...

Ingredients

- ☐ 1 slices Garnish: lemon
- ☐ 15 ounce package refrigerated piecrusts
- ☐ ¼ cup sugar
- ☐ 1 cup whipping cream

EQUIPMENT Frying pan, Baking paper, Oven, Plastic wrap, Hand mixer

Method

- 1
- Unfold and stack piecrusts on a lightly floured surface.
- 2
- Roll into 1 (12-inch) circle. Fit piecrust into the bottom and up the sides of a 9-inch deep-dish tart or quiche pan (about 1 1/2- to 1 3/4-inches deep). Prick bottom and sides of piecrust with a fork. Freeze 10 minutes.
- 3
- Line piecrust with parchment paper; fill with pie weights or dried beans.
- 4
- Bake at 425 for 10 minutes.
- 5
- Remove weights and parchment paper; bake 12 to 15 more minutes or until crust is lightly browned.
- 6
- Pour Tangy Lemon Tart Filling into piecrust; top with Lemon Meringue Pie Filling. Cover with plastic wrap, placing directly on Lemon Meringue Pie Filling. Chill at least 4 hours.

- 7 Beat cream and sugar at medium speed with an electric mixer until soft peaks form. Dollop on top of tart.
- 8 Garnish, if desired.

Nutrition per serving

295	3 g	20 g	26 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			8.9 g · 56% of daily needs
Fibre			1.1 g · 4% of daily needs
Sugar			5.7 g · 6% of daily needs
Sodium			180 mg · 8% of daily needs
Cholesterol			26.9 mg · 9% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/double-decker-lemon-tart-148441