



Refreshing Lemon Tart

READY IN



240 min.

SERVINGS



8

CALORIES



290 kcal

DESSERT

Ingredients

- 6 Tbsp butter divided
- 2 Tbsp cornstarch
- 6 oz jell-o lemon flavor gelatin
- 1 lemon zest
- 0.3 cup sugar
- 1.3 cups vanilla wafers crushed finely
- 2.3 cups water
- 1 cup cool whip whipped topping thawed

Equipment

- frying pan
- sauce pan
- oven
- whisk
- tart form

Directions

- Heat oven to 350F.
- Melt 1/4 cup (4 Tbsp.) butter; mix with wafer crumbs. Press onto bottom and up side of 9-inch tart pan with removable bottom.
- Bake 10 min.; cool.
- Meanwhile, mix sugar and cornstarch in medium saucepan. Gradually add water, stirring with whisk until blended. Bring to boil on medium heat; cook 8 min., stirring constantly.
- Remove from heat.
- Add dry gelatin mixes, lemon zest and juice; stir until gelatin is completely dissolved.
- Add remaining butter; stir until melted. Refrigerate 30 min. or until slightly thickened, stirring occasionally.
- Pour into crust.
- Refrigerate 3 hours or until firm.
- Remove tart from side of pan before serving topped with COOL WHIP.

Nutrition Facts



Properties

Glycemic Index:24.64, Glycemic Load:13.86, Inflammation Score:-2, Nutrition Score:1.7278260770051%

Nutrients (% of daily need)

Calories: 289.81kcal (14.49%), Fat: 12.88g (19.81%), Saturated Fat: 7.51g (46.96%), Carbohydrates: 42.2g (14.07%), Net Carbohydrates: 41.86g (15.22%), Sugar: 32.21g (35.79%), Cholesterol: 23.26mg (7.75%), Sodium: 247.02mg (10.74%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.73g (5.47%), Vitamin A: 273.46IU (5.47%), Vitamin B1: 0.08mg (5.05%), Phosphorus: 47.04mg (4.7%), Folate: 16.46µg (4.12%), Vitamin B2: 0.06mg (3.65%), Selenium: 1.85µg (2.65%), Vitamin B3: 0.47mg (2.33%), Vitamin E: 0.3mg (1.97%), Copper: 0.04mg (1.94%), Fiber: 0.34g (1.35%), Calcium: 12.95mg (1.3%), Vitamin C: 0.97mg (1.17%)