

DESSERT

Tangy Lemon Tart Filling

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	4	\$0.70	395 kcal

Tangy Lemon Tart Filling might be just the dessert you are searching for. This gluten free and lacto ovo vegetarian recipe serves 4 and costs 70 cents per serving. One portion of this dish contains roughly 7g of protein, 16g of fat, and a total of 395 calories.

Ingredients

- ☐ ¼ cup butter, melted
- ☐ 4 large eggs, lightly beaten
- ☐ ½ cup fresh lemon juice (about 4 large lemons)
- ☐ 3 tablespoons cornstarch
- ☐ 2 drops liquid yellow food coloring
- ☐ 1 cup sugar

EQUIPMENT Sauce pan, Whisk

Method

- 1

Whisk together sugar and cornstarch in a heavy, nonaluminum, medium saucepan; gradually whisk in lemon juice, eggs, and butter. Cook mixture, whisking constantly, over medium-low heat 8 to 12 minutes or until thick and bubbly.
- 2

Remove from heat, add food coloring, and let stand 10 minutes.
- 3

*1/2 cup thawed lemon juice may be substituted.
- 4

Note: You may double this recipe and cook it in one saucepan if you need two recipes of the filling. For testing purposes only, we used Minute Maid 100% Pure Lemon Juice From Concentrate. It can be found with the other frozen juices and lemonades at your grocery store.

Nutrition per serving

395

KCAL

7 g

PROTEIN

17 g

FAT

58 g

CARBS

Saturated Fat

8.9 g · 55% of daily needs

Sugar

50.9 g · 57% of daily needs

Sodium

164 mg · 7% of daily needs

Cholesterol

217 mg · 72% of daily needs

Vitamin C

11.8 mg · 14% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/tangy-lemon-tart-filling-148300