



THE J.M. SMUCKER Co

# Lime Raspberry Tart

**Prep Time Cook Time Serves Difficulty**

15 mins 30 mins 8 N/A

## Ingredients

- **Crust:**
- 1 1/4 cups (300 mL) **Robin Hood®** Best for Cake and Pastry Flour
- 2 tbsp (30 mL) icing sugar
- 1/2 cup (125 mL) butter
- **Filling:**
- 3 egg yolks, beaten
- 1 can (300 mL) **Eagle Brand®** Original or Low Fat Sweetened Condensed Milk

Low Fat Sweetened Condensed Milk

- 1/2 cup (125 mL) lime juice
- 1 1/2 cups (375 mL) fresh raspberries

## Directions

### Step 1:

Crust: Preheat oven to 425°F (220°C). Combine flour and icing sugar in mixing bowl. Cream butter in large bowl of electric mixer and gradually blend in flour mixture until smooth. Press evenly in bottom and up the sides of a 9" (23 cm) tart pan with removable bottom. Prick well with fork and chill for 15 minutes. Bake in preheated oven for 8 to 10 minutes or until light golden. Remove and sprinkle with raspberries. Reduce oven temperature to 325°F (160°C).

### Step 2:

Filling: Whisk together egg yolks, sweetened condensed milk and lime juice. Pour into prepared crust.

### Step 3:

Bake in preheated oven for 30 minutes. Cool completely. Chill 1-2 hours. Serve topped with whipped cream.

## Images

