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# Lemon Mac Nut Raspberry Tart

Total time: 50 min Yield: 8 servings

## Ingredients

non-stick cooking spray

1 pkg King Arthur Goodness Lemon Bar Mix (1 pouch each - lemon filling mix and complete crust)

1 cup heavy whipping cream

3 eggs

1/2 cup macadamia nuts (salted, finely chopped)

12 oz raspberries (fresh, washed)

Prep Time: 20 min Cooking Time: 30 min Total Time: 50 min

## Instructions

Preheat oven to 350°F. Spray a 9" tart pan (with removable bottom) with non-stick cooking spray.

Make the crust according to package directions and press the mixture firmly into bottom and up the sides of pan. Bake for 8 minutes; crust will be pale.

In a medium bowl, combine the full pouch of lemon filling, whipping cream, eggs and macadamia nuts and mix until well incorporated.

Pour filling over hot crust. Sprinkle the raspberries on top of the tart or place them in the shape of a heart in the middle, pressing into the filling mixture. Reserve some berries for garnish. Bake 30 to 35 minutes or until center does not jiggle when shaken and top begins to brown slightly.

Remove the tart from the oven and cool completely before removing it from the pan. Cut and serve this easy, romantic dessert on Valentine's Day.

## Recipe brought to you by:

Chef Ryan Covert