

## LIME TART

Adapted from Melissa Clark's Lemon Tart

### Tart Shell:

1 ½ c. flour  
½ c. blanched, slivered almonds  
1/3 c. powdered sugar  
Grated zest of half a lime  
1 stick cold butter, cubed  
1 large egg, lightly beaten  
Pinch of salt

### Tart Filling:

3 small limes  
1 1/3 c. sugar  
2 Tablespoons cornstarch  
Pinch salt    1 stick butter, melted    1 large egg    2 large egg yolks    1 Tablespoon vanilla



First, make the shell. Take ¼ cup of the flour and the almonds and pulse in a food processor until the almonds are finely ground. Then add the remaining flour, the powdered sugar, the lime zest and pulse until combined. Add the cubed butter and pulse until the mixture looks like coarse crumbs. Add the egg and pulse until a sticky dough forms. Take the dough out and shape into a flat disc, then refrigerate in plastic wrap for an hour.

Take the dough out of the refrigerator and roll it thinly. Press it into a 9 inch tart pan and put it back in the fridge for 30 minutes. Preheat your oven to 325. Bake shell 30 minutes, take out and line the tart shell with aluminum foil and fill with pie weights or dried beans. Bake for another 25 minutes until it reaches a pale golden color.

While the shell is baking, make the filling. Zest the limes and put the zest in a food processor. Then, cut the tops and bottoms off of the fruit, and slice the peel off. Cut the limes into segments and put in the food processor with the zest (make sure you take out any seeds). Add the sugar, salt, and cornstarch and process until it is combined. Scrape all of it into a large bowl. In a separate bowl mix the melted butter, egg, egg yolks, and vanilla. Then pour the butter mixture into the lime mixture and whisk until combined. When the shell is ready, pour the filling in and bake it about 35-45 minutes, until the top is bubbly and lightly browned. until the top is bubbly and lightly browned.

Allow to cool completely before cutting. Chill overnight and dust with powdered sugar before serving if desired.

*Recipe courtesy of Karly Kimbel Vardaman, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)*