

The Art Of The Tart



A quick and easy lemon tart crowned with fresh raspberries.

(NAPSA)—Summer's freshest treats are full of sweet raspberries. They dazzle your eyes and tastebuds. The only catch is: who has time to make dessert? You do, when you learn the art of the tart.

This Lemon Raspberry Tart is so quick and easy that you can make it and bake it in less than 45 minutes. The lemon looks like sunshine in a crust, the raspberries taste like summer itself. Together they're the best.

Because this tart is made with a mix, most of the work is already done. And it is "better than bakery" because it's full of homemade goodness.

It starts with a tender, sweet cookie crust thinly layered with raspberry preserves. Then just mix up the tangy lemon filling, pour it in and voila! All that's left to do is bake it, cool it and crown it with lots of fresh raspberries.

Since there's no muss or fuss, it's the perfect dessert for summer parties. The art of the tart makes entertaining easier. And one thing's certain—your guests will appreciate your masterpiece down to the very last bite.

For more recipes and baking tips, visit www.continentalmills.com.

LEMON RASPBERRY TART

1 pkg. (19.35 oz.) Krusteaz Lemon Bar Mix (1 pouch each lemon filling mix and complete crust)

1/3 cup water

3 eggs

**1/2 cup raspberry preserves
fresh raspberries for garnish
fresh whipped cream (optional)**

Preheat oven to 350°F. Lightly grease bottom and sides of 9½-inch tart pan with removable bottom. Press full pouch of complete crust firmly into bottom and up sides of tart pan. Bake 8 minutes (crust will be pale). In medium bowl, stir full pouch lemon filling mix, water and eggs together using a whisk until eggs are well incorporated. Set aside. Heat raspberry preserves in microwave on HIGH 20-30 seconds. Spread preserves over crust. Pour lemon filling over preserves. Bake 30-32 minutes or until filling is set. Cool completely. Cover with fresh raspberries and garnish with whipped cream, if desired. Store covered in the refrigerator. Makes 8 servings.