
Lemon Crumb Tart

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 12

1 roll Pillsbury refrigerated sugar cookie dough

1 cup Pillsbury Best all-purpose flour

3/4 cup Hershey's premier white baking chips

1 jar (10 oz) lemon curd

Preheat the oven to 350 degrees

Let the cookie dough stand at room temperature for 10 minutes to soften.

In a large bowl, knead the cookie dough and flour with your hands until well blended. Stir in the white chips. Reserve one cup of the mixture for topping. Press the remaining mixture into a 10- or 11-inch tart pan with removable bottom.

Bake 13 to 18 minutes or until the edges just begin to brown. Cool for 5 minutes.

In a small microwaveable bowl, microwave the lemon curd on HIGH for 20 to 30 minutes or until softened. Stir until smooth and of spreading consistency. Spread to within one inch of the crust edge. Sprinkle the reserved crumb mixture evenly over the top of the tart.

Bake an additional 20 to 30 minutes or until light golden brown. Cool completely, about 1 hour.

To serve, cut into twelve wedges.

Store covered.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .