

Dessert

Watermelon Pudding Tart

Alison Ladman
Palm Beach Post - A.P.

Servings: 8

Start to Finish Time: 20 minutes

1 1/4 cups graham cracker crumbs

5 tablespoons butter, melted

2 1/2 cups watermelon flesh

2 tablespoons lemon juice

2 eggs

1/4 cup cornstarch

1/4 cup sugar

whipped cream

Preheat the oven to 350 degrees.

Coat a 9-inch removable bottom tart pan with baking spray.

In a medium bowl, combine the graham cracker crumbs with the butter, stirring until well mixed. Press the mixture into the prepared tart pan.

Bake for 12 to 15 minutes or until golden.

Meanwhile, in a blender, puree the watermelon until completely smooth.

You should have two cups of juice. Strain the juice through a fine mesh strainer into a small saucepan.

Add the lemon juice.

Over medium high heat, bring the juice to a simmer.

In a medium, heat-safe bowl, whisk together the eggs, cornstarch and sugar until smooth.

In a slow and steady stream, pour the hot juice into the egg mixture while continuously whisking.

Pour the mixture back into the pan and continue to cook, whisking until thickened.

Pour the watermelon pudding into the baked tart crust.

Press a piece of plastic wrap directly onto the surface of the pudding and refrigerate until cold.

Serve with whipped cream.

Per Serving (excluding unknown items): 178 Calories; 10g Fat (48.8% calories from fat); 3g Protein; 20g Carbohydrate; trace Dietary Fiber; 72mg Cholesterol; 171mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 Fat; 1/2 Other Carbohydrates.