

# Name: Strawberry Lemon Tart

<b>Yield:</b>	<b>Author: Barbara Walker</b>		
<b>Ingredients</b>	<b>Actual</b>		<b>Notes</b>
	<b>Weight</b>	<b>Measure</b>	
Strawberries	3 cups		Remove stems
Sugar, granulated white	1/3 cup		
Sugar, brown	1/4 cup		
Cornstarch	1 tbsp		
Water – cold	1/3 cup		
Lemon juice		1 tsp	
Vanilla		1/3 tsp	
Graham cracker crumbs	1-1/2 cups		
Margarine – 1/2 stick			Melted
Lemon pie filling – 1 can	15 oz		
<b>Preparation</b>			
1. Crush enough strawberries to make 1/3 cup for the glaze. 2. Preheat oven to 350 degrees.			
<b>Cooking Directions</b>			
1. For the glaze, combine white sugar and cornstarch in a pan. Add crushed berries and cook, stirring occasionally. The mixture will thicken and become clear. Add lemon juice and vanilla and stir. Allow to cool completely. 2. To make a crust, combine graham cracker crumbs, margarine and brown sugar. Press into a tart pan with removable bottom until crust is about 1/4-inch-thick on bottom and sides. Bake at 350 degrees for 20 minutes. Then chill for 30 minutes. Spread lemon pie filling into cooled shell. 3. Arrange the remaining strawberries (sliced or whole) on the tart. Pour the cooled glaze evenly over the top of the berries. Chill the tart for 30 minutes before serving.			