



Meyers Lemon Tart (6 servings)

Ingredients

- 5 Meyers lemons*
- 2 Tbsps lemon zest
- 4 Tbsps erythritol organic sweetener (*divide in half*)
- 1 tsp corn starch
- 2 Tbsps vegan butter
- 2 tsps baking powder (*aluminum free*)
- 3/4 cup coconut flour
- 1 cup gluten free flour

Wet Ingredients

- 1 cup almond milk
- 1 Tbsp apple cider vinegar
- 2 tsps vanilla extract
- 1/3 cup olive oil

Topping

- 1/4 cup lemon marmalade
- 1/2 Tbsp water

Preparation

- Preheat the oven to 350° F.
- Cut lemons into thin slices. Leave the rinds on the lemon slices.
- Line an 8 inch tart pan - with a removable bottom - with parchment paper, then grease with butter.
- Combine 2 tablespoons of sweetener with the cornstarch and sprinkle mixture on top of buttered parchment paper. Place lemons slices on top of sprinkled mixture. Fill any blank areas with lemon segments so the entire surface is covered with lemons.
- In a large bowl, blend all the wet ingredients, including the vegan butter and lemon zest.
- Blend all of the dry ingredients together and combine with the wet ingredients. Stir until everything is combined. **Do not over-mix.** (*continued*)



- Pour the cake batter over the layer of lemon slices and bake for 35-40 minutes.
- Flip the tart pan and remove the bottom insert. Gently slide the cake onto an oven-proof plate and peel the parchment paper from the top of the tart.
- Combine a 1/2 tablespoon of water with the lemon marmalade and heat in a microwave oven for 1-2 minutes.
- Using a baking brush, glaze the top of the tart with the lemon marmalade mixture.
- Place the tart back into the oven until the glaze bubbles. Remove and allow to cool.
- The tart may be served at room temperature, or chilled. Garnish with fresh mint leaves. Store in the refrigerator.

***Note:**

You can use a combination of mandarin oranges and standard lemons (equal amounts of each), to replicate the unique flavor of Meyer lemons if the Meyer lemon is unavailable.