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Lime Raspberry Tart

 Makes:
8 servings

 Prep Time:
15 minutes



Ingredients

Crust:

1 1/4 cups	300ml	Robin Hood® Best for Cake and Pastry Flour
2 tbsp	30ml	icing sugar
125ml	½ cup	butter

Filling:

3		egg yolks, beaten
1 can	300ml	Eagle Brand® Regular or Low Fat Sweetened Condensed Milk
½ cup	125ml	lime juice
1 ½ cups	375ml	fresh raspberries

Directions

1 : Crust: Preheat oven to 425°F (220°C). Combine flour and icing sugar in mixing bowl. Cream butter in large bowl of electric mixer and gradually blend in flour mixture until smooth. Press evenly in bottom and up the sides of a 9" (23cm) tart pan with removable bottom. Prick well with fork and chill for 15 minutes. Bake in preheated oven for 8 to 10 minutes or until light golden. Remove and sprinkle with raspberries. Reduce oven temperature to 325°F (160°C).

2 : Filling: Whisk together egg yolks, sweetened condensed milk and lime juice. Pour into prepared crust.

3 : Bake in preheated oven for 30 minutes. Cool completely. Chill 1-2 hours. Serve topped with whipped cream.