



All in One Bake Shop



The source for cake, cookie and candy
tools and supplies
for professional and home bakers

8566 Research Blvd
Austin TX
(512) 371-3401

www.allinonebakeshop.com

Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Lemon Ice Box Tarts



This is a variation of my Mom's great Ice Box Pie recipe. In this version the flaky pie crust and lemony custard are the base for seasonal fruit tarts. You can vary the fruit based on what is fresh and available. You can make your own pie dough, or use the refrigerated ready to bake type to save time.

Pie Dough

1 stick cold unsalted butter
6.5 oz. (1 1/3 C) flour, sifted
1/8 tsp baking powder
1 Tbsp sugar
4 Tbsp sour cream

Cut butter into 1 tbsp pieces. Place into bowl of stand mixer along with flour, baking powder, sugar and salt. Using the paddle attachment, mix until butter pieces are smaller than pea size. Add sour cream and mix only until barely incorporated. The less that you mix, the more tender the crust will be. Turn dough out onto counter top and press together into a disk shape. Wrap dough with plastic wrap and place in refrigerator for 1 hour to set dough. Lightly dust the counter top with flour and roll out dough very thin for tart shells. This recipe will make 24 - 3 1/2" shells cut with a 3 1/2" round cutter. Put dough into tart shells - dough will come up half way on the sides. Prick the bottom several times with a fork. Place foil into the tart shells and fill each tart shell with pie weights, dry beans or rice. Bake at 400 for 10 minutes. Remove foil leaving pie crust in the tart shells. Continue baking for about 5 minutes until lightly browned. Cool before filling.

Lemon Ice Box Custard

1 can
Eagle Brand Sweetened
Condensed Milk
4 eggs
zest of 4 lemons
juice of 4 lemons
3 Tbsp sugar

Beat the sugar and eggs together in a heavy (non-aluminum) saucepan. Stir in the lemon juice, 1/2 of the lemon zest and the sweetened condensed milk. Heat to almost boiling over low heat. Stirring constantly until the mixture thickens. Strain through a sieve. Mix in the remaining lemon zest. Pour into a large squeeze bottle and cool. Stored covered in the refrigerator, this custard will last for 2 weeks.

Assembly

mixed berries and fruit

Squeeze chilled custard into cooled tart shells. Fill only half way. Decoratively top with seasonal fruit. I like to use any combination of sliced strawberries, blueberries, raspberries kiwi fruit, tangerine sections and blackberries. Chill until serving.