Lemon Keto Tart

**Servings: 6 Prep Time: 35 mins Cook Time: 4 hours**

3 large Eggs

3/4 cup of Granular Sweetener

1/2 cup (122g) Fresh Squeezed Lemon Juice

1 tbsp Lemon Zest

2 tbsp Heavy Whipping Cream

1 stick or 1/2 cup (112g) Butter, cold and cubed

1 ball of my Dessert Keto Pie Crust

Special Equipment:

1 Large Tart Pan or 6 Mini Tart Pans

Preheat the oven at 375F.

Start by getting your pie dough rolled out between 2 pieces of parchment paper, making it large enough to fit in a 9 inch tart pan. If you are using mini tart pans, divide the dough up into 6 equal pieces and then roll them out. Mold the dough into the pan(s), removing any excess.

Cover with aluminum foil and put some dry beans, or baking stone, or something oven in the center of your cover dough, to weigh it down so it doesn’t rise up while cooking. Bake at 375F for 20 minutes then sit on the counter to cool.

Start a bain-marie (also known as a water bath). Fill a medium pot 1/3 of the way and use a glass or stainless-steel bowl that fits on top of the pot without touching the water. Turn the pot on to medium to create a gentle boil.

Set the bowl on the counter and add the eggs, sweetener, fresh lemon juice, lemon zest, and heavy whipping cream to the bowl and give it a good whisk. Place the bowl over the pot and slowly stir the mixture with a wooden spoon or rubber spatula.

Continue to stir the lemon curd and it will begin to thicken. This should take about 10 minutes. Once it starts to thicken it will get thicker quickly so remove it when it’s ready.

Put a sieve over a bowl and pour the curd into it. Strain it through the sieve until all that’s left is the lemon zest. Begin whisking in a couple chunks of the cold at a time, only adding more after the previous ones have melted. If your curd gets too cool and is no longer melting your butter, place it back over the bain-marie, without the heat on, and continue mixing in the butter until it’s all incorporated.

Your curd will be nice and silky. Pour it evenly into your crust and refrigerate for at least 4 hours before serving.

**Nutritional Facts for 1 slice or 1 mini Lemon Tart:** 315.7 Calories, 2.2g Net Carbs, 29.7g Fat, 9.0g Protein.