Lemon Tart
with skinny truwhip!

Directions

1. Preheat oven to 350F degrees and lightly grease a tart pan with removable bottom and set aside.

2. In medium size bowl, add flour, melted coconut oil, powdered sugar, vanilla extract, and Himalayan salt. Combine well. Roll out and transfer to tart pan, press evenly into the bottom and sides of the pan.

3. Place tart on a baking sheet with parchment paper. Freeze for 5 minutes then bake for 25 to 30 minutes until golden brown. Remove from oven and set aside to cool.

4. In large bowl add coconut cream (separated hardened cream at the top of 2 to 3 chilled cans) to the bowl. Leave the watery parts behind, add xanthan gum. Turn on hand mixer on slow and gradually increase speed until the cream is whipped. (The cream should be firm with stiff peaks and become thicken faster.)

5. Squeeze the lemons and grate lemon zest. In medium size bowl, add the lemon juice, lemon zest and lemon extract with condensed milk and whisk with a hand whisk to combine. Fold in the whipped coconut cream mixture.

6. Pour this over crust in tart pan and place in the freezer for 4 hours or until set. Then spread creamy Truwhip Skinny Whipped Topping and grated lemon zest. Slice and enjoy!

Ingredients

Crust:
• 2 Cups of gluten-free flour
• 1 Cup of organic confectioners sugar
• 3/4 Cups coconut oil, melted
• ½ Teaspoon of Himalayan salt
• ½Teaspoon of Teaspoon of vanilla extract

Filling:
• 1 and ½ cups of vegan condensed milk
• ½ Cup of fresh lemon juice, squeezed
• 2 Tablespoons of lemon zest
• ½ Teaspoon of lemon extract
• 2 ½ cups of canned coconut
• ¼ Teaspoon of Xanthan Gum

Topping
• Truwhip Skinny Whipped Topping
• Lemon zest

Serves: 10   Ready: 90 min   Prep Time: 1 hour   Cook Time: 30 min