

Dessert

Sweet Tea Icebox Tart

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Servings: 12

Preparation Time: 25 minutes

Start to Finish Time: 5 hours 52 minutes

You may also bake this tart in a 14x4-inch tart pan with a removable bottom. Increase the bake time to 25 to 28 minutes or until filling is set.

Two 4-ounce packages of ready-made mini graham cracker piecrusts may be substituted.

2 tablespoons unsweetened instant iced tea mix

2 tablespoons water

1 can (14 oz) sweetened condensed milk

1/2 teaspoon orange zest

1/2 teaspoon lime zest

1/3 cup fresh orange juice

1/4 cup fresh lemon juice

2 large eggs, lightly beaten

1 gingersnap pie crust (see recipe)

1 cup heavy cream

3 tablespoons sugar

lemon slices (for garnish)

fresh mint sprigs (for garnish)

Preheat the oven to 350 degrees.

Stir together the iced tea mix and water in a large bowl.

Whisk in the condensed milk, orange zest, lime zest, orange juice, lemon juice and eggs until blended.

Place the gingersnap pie crust on a baking sheet and pour in the milk mixture.

Bake for 20 to 25 minutes or just until the filling is set. Cool completely on a wire rack for about 1 hour.

Cover and chill for 4 to 24 hours.

Remove the tart from the pan and place on a serving dish.

Beat the cream and sugar at medium speed with an electric mixer until stiff peaks form. Pipe or dollop on top of the tart/.

Garnish with lemon slices and mint sprigs, if desired.

Per Serving (excluding unknown items): 179 Calories; 10g Fat (51.2% calories from fat); 4g Protein; 19g Carbohydrate; trace Dietary Fiber; 71mg Cholesterol; 52mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.