Bubbie's Space

Lemon Mascarpone Tart





A creamy, bright, and elegant tart with a silky lemon mascarpone filling!

Ingredients

For the Crust:

- 1½ cups all-purpose flour
- ¼ cup powdered sugar
- ½ cup cold butter, cubed
- 1 egg yolk
- 1–2 Tbsp ice water

For the Filling:

- 8 oz mascarpone cheese (room temperature)
- ½ cup granulated sugar
- 2 large eggs
- ¼ cup fresh lemon juice (about 2 lemons)
- 1 Tbsp lemon zest
- 1 tsp vanilla extract

For the Topping (Optional):

- Lemon slices
- Powdered sugar
- Fresh mint leaves

Directions

1. **Make the Crust:** In a bowl, mix flour and powdered sugar. Cut in butter until crumbly. Stir in egg yolk and enough ice water to form a dough. Press into a 9-inch tart pan. Chill for 15 minutes.
2. **Bake:** Preheat oven to 350°F (175°C). Bake crust for 15–18 minutes, until lightly golden. Let cool slightly.
3. **Make the Filling:** In a bowl, whisk together mascarpone, sugar, eggs, lemon juice, lemon zest, and vanilla until smooth and creamy.
4. **Bake the Tart:** Pour filling into the crust and bake for 20–25 minutes, until set (center should be slightly firm).
5. **Cool & Serve:** Cool completely, then refrigerate for at least 2 hours. Top with lemon slices, a dusting of powdered sugar, and fresh mint, if desired.

Serves:	Prep Time:	Cook Time:	Chill Time:
8	20 Minutes	35–40 Minutes	2 Hours