

## BAKED LIME TART

### BASE

250 grams plain biscuits (Krispies are nice)  
80 grams melted butter

### FILLING

3 large eggs  
1/3 cup plain flour  
1 cup caster sugar  
125 grams melted butter  
zest and juice of 4 limes  
300ml cream



Line a 24cm springform tin with cooking paper.

Preheat oven to 180°C (not fan bake).

### BASE

Process biscuits in food processor until they're fine crumbs. Add the butter and process again. Tip into the tin and press firmly into the base and 1/2-1cm up the sides. Refrigerate until ready to cook.

### FILLING

Combine the flour and sugar in a bowl. Lightly beat eggs and add to dry ingredients little by little to make a smooth batter. Whisk in the remaining ingredients. Pour the mixture over the base.

Bake for 45 minutes until the filling is set but still has a slight wobble and the top is lightly golden.

Leave in the tin to cool completely, then cover and refrigerate for several hours for the filling to firm up.

Dust lightly with icing sugar.