

# **BEST EVER DESSERTS!**

The February/March 2008 issue of *Taste of Home* is overflowing with scrumptious sweets. For that special Valentine's Day or anniversary dinner, the magazine offers the perfect recipe for Lemon Tart with Almond Crust, Tiramisu Brownies and Toasted Butter Pecan Cake. The issue is brimming with tasty confections -- from cakes and tortes, cookies and bars, pies and tarts to candies and delectable sweets. Fun seasonal treats include Peeps Sunflower Cake (pg. 67), Pot O' Gold Cookies (pg. 13) and a selection of beautiful yeast breads for Easter breakfast or brunch (pgs. 18-20). More than 75 foolproof recipes, all with beautiful color photos!

## Lemon Tart with Almond Crust PREP: 40 min. | BAKE: IO min. + cooling

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- 1 cup all-purpose flour
- 1/2 cup sliced almonds, toasted
- 1/4 cup sugar
  - 6 tablespoons cold butter
- 1/2 teaspoon almond extract
- 1/4 teaspoon salt
- 2 to 3 tablespoons cold water

### FILLING:

- 1 cup sugar
- 3/4 cup lemon juice
  - 3 eggs
  - 3 egg yolks
- 2 tablespoons grated lemon peel

#### Dash salt

6 tablespoons butter, cubed

Place the flour, almonds, sugar, butter, extract and salt in a food processor. Cover and pulse until blended. Gradually add water, 1 tablespoon at a time, pulsing until mixture forms a soft dough.

Press onto the bottom and up the sides of a greased 9-in. fluted tart pan with a removable bottom. Bake at 400°



for 15-20 minutes or until golden brown. Cool on a wire rack.

In a large heavy saucepan, whisk the first six filling ingredients until blended. Add butter; cook and stir over low heat for 7-8 minutes or until thickened. Strain; pour into crust. Bake at 325° for 8-10 minutes or until set. Cool on a wire rack. Refrigerate leftovers.

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## PAGE 74 Cooks Who Care

A group in Portland, OR is using their culinary talents in a community-wide program that serves hot meals to anyone in need. "Potluck in the Park" is held every Sunday. On average, 250 to 500 people are served by the group.

### PAGE 28 Slow-Cooked Success

Twelve winning recipes from Taste of Home's national slow-cooker contest prove good meals are worth waiting for. Topping the list are Sunday Chicken Stew and Vegetarian Stuffed Peppers.

## **page 56** Finger Food

Fabulous recipes for sweet and savory appetizers and snacks. Zucchini Patties with Dill Dip and Mother Lode Pretzels are just two finger-licking favorites that won't disappoint!

# Classic Easter Dinner

Field Editor Sue Gronholz shares her sensational spring menu. Her Layered Mocha Cheesecake will make your mouth water!

### FEBRUARY/MARCH 2008 ISSUE ON NEWSSTANDS 2/5/08

Taste of Home is the #1 cooking magazine in the world. Taste of Home is part of the Food & Entertaining Affinity at RDA (The Reader's Digest Association, Inc.), the first and only media community designed to unify the voices and experience of everyday cooks and home entertainers. Taste of Home magazines, including Simple & Delicious, Light & Tasty and Cooking for 2, have a total circulation of 6.7 million.