

**OUT OF THE GARDEN
AND INTO THE KITCHEN**

**GREAT RECIPES
FROM THE MEMBERS
OF
GRAPEVINE GARDEN CLUB, INC.**

May, 2014

APPETIZERS & BEVERAGES

SOUPS AND SALADS

**DESSERTS—BREADS, CAKES,
COOKIES, PIES**

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SWEET PICKLES WITH A KICK!

Ella Barber

One gallon sliced hamburger dill pickles (You can buy whole pickles and slice them thicker if you like)

4 lb. sugar

1 large head of garlic - sliced

1 small bottle of Tabasco (2 oz.)

Pour pickle juice into a large stainless steel bowl. Stir in sugar until dissolved. Add the head of garlic that you have peeled and sliced. Add a bottle of Tabasco (more or less Tabasco depending on the amount of heat-- a 2-oz. bottle is not too hot).

Pack several jars with pickles and then pour the juice over the pickles in the jars. Leave the jars on the counter at room temperature and turn the jars over and shake them a couple of times a day. After three days, place them in the refrigerator to chill.

SPARKLING TROPICAL PUNCH

Linda Krimm

2 46-oz. cans pineapple juice

1 12-oz. can frozen pink lemonade concentrate, thawed (no water)

1 10-oz. can frozen strawberry daiquiri mix concentrate, thawed (no water)

1 2-liter bottle ginger ale

Yield: Approximately 20 8-oz. cups

CREAMY EDAMAME SPREAD

Simple Recipes.net (discovered this one while looking for cookie recipes!!)

3 cups frozen shelled edamame

1 garlic cloves minced

3 scallions thinly sliced

1 lemon zested and juiced

1/4-1/3 cup extra virgin olive oil

Salt/pepper

Bring large pot salted water to boil and prepare an ice water bath. Add edamame to boiling water and cook 4-5 minutes. Drain, then place in ice water bath to shock and stop cooking. This will keep the beans green—2 to 3 minutes.

Drain and transfer to food processor. Add garlic, scallions, lemon zest and juice, ¼ cup olive oil. Puree 2-3 minutes. Add more oil to get smooth puree.

Serve with crackers or cut up veggies.

SOUPS AND SALADS

CRISP & COLORFUL COLESLAW

Camille Kissell

Place 1 cup each fresh asparagus pieces (1-inch) and chopped carrots in microwaveable bowl. Add ½ cup water. Microwave on HIGH 1 1/2 to 2 minutes or until vegetables are crisp-tender; drain. Rinse under cold water 1 minute; drain. Place in large bowl. Add 6 cups shredded cabbage, 1 cup thawed frozen peas, 8 sliced green onions and 1/2 cup Kraft Classic Ranch Dressing. Mix lightly. Makes 16 servings, 1/2 cup each.

For added color, prepare with both red and green cabbage.

JUST FRUIT SALAD

(How hard is this?)

In a large clear glass bowl, layer bite-sized fruit by color, i.e., pineapple chunks on bottom, green grapes, orange sections peeled, red grapes, banana circles dipped in lemon juice. Top with strawberries and blueberries.

GRILLED VEGETABLE SALAD

Michelle Bower

2 cups of mixed vegetables grilled:

Yellow squash
Zucchini squash
Purple onion
Mushrooms
Asparagus
Fresh Corn

2 cups cooked macaroni

1/4 cup Leo's Italian dressing (Jason's deli)

1/2 cup of Mozzarella cheese

Toss and chill several hours

For any new member who may have missed this beautiful salad in other recipe books, here 'tis again!

RAINBOW LAYERED JELL-O

Peggy Harris

3 oz. packages of Jell-O one each of the following flavors:

This is for the regular Jell-O – if you use the no sugar kind the volume for each box is less.

Black Cherry, Strawberry, Raspberry, Cherry, Orange, Lemon, Lime

16 oz. sour cream plus 1/3 cup – total – the lite works well.

1 cup boiling water per 1 box of Jell-O

Select a bowl big enough, as it will require almost 10 cups volume once it is finished.

A large straight side truffle bowl works well. (You can use a

9" x 13" glass pan, but the layers will be very thin which looks more like ribbon and I have had trouble keeping the pan level.)

Put the bowl in the fridge. Put it on the shelf with head room to be able to pour each layer of Jell-O into the bowl. Pouring the Jell-O will cause a splash onto the sides of the bowl, which spoils the effect. Also try to avoid causing bubbles while dissolving the Jell-O – stir very gently, or remove the bubbles with a spoon before you pour the Jell-O into the bowl.

Prepare one box of Jell-O. Start with the darkest or lightest color.

Put one box of Jell-O in a small cup. Add 1 cup of boiling water. Stir thoroughly.

Pour half of the Jell-O into another cup. It will be about 2/3 cup in each cup.

In one cup add 1/3 cup sour cream and mix well. This is the cloudy mix.

In the other cup add 3 Tablespoons of cold water. This is the clear mix.

Pour one layer (cloudy or clear) in the bowl in the fridge.

Let it gel. It will take at least 60 minutes. You want this first layer to be very firm before you do the next layer.

Leave the other cup (cloudy or clear) on the counter.

After the first layer is firm, pour the second layer in the bowl in the fridge. Let it set 30 minutes, or more, until firm.

Then prepare the next box of Jell-O.

Pour in the first layer in the bowl in the fridge. Use either the cloudy or clear, depending on which you did with the first box. Let it set until firm.

Pour in the second layer gently into the bowl. Let it set until firm.

It doesn't take quite as long to get firm with the second box.

Then prepare each of the rest of the boxes of Jell-O. At this point you can prepare 2 boxes at the same time (4 cups on the counter) and leave them on the counter until the current layer is firm. This will be about 15 minutes each or so. If you pour too early it will 'dig' up the prior layer and it spoils the look, but it will still taste good!

You can decorate the top of the bowl with gel cake decoration or fresh organic flowers.

SLAW (SPECTACULAR OVERNIGHT)

Joyce Wuetig

1 medium head cabbage, shredded (about 2 ½ lbs.)
1 medium red onion, thinly sliced (or shredded as cabbage)
1/2 cup chopped green pepper
1/2 cup chopped red bell pepper, or green pepper
1/2 cup sliced stuffed olives
1/2 cup white wine vinegar
1/2 cup (or less) vegetable oil
1/2 cup sugar
2 tsp. Dijon mustard
1 tsp. each of salt, celery seed and mustard seed

In a 4-quart bowl, combine the cabbage, onion, peppers and olives.

In a saucepan, combine the remaining ingredients; bring to a boil. Cook and stir for 1 minute. Pour over vegetables and stir gently. Cover and refrigerate overnight.

Mix well before serving.
Serves 12-16

LIGHT BROCCOLI-CAULIFLOWER SALAD

Miriam Ward

2 cup chopped broccoli
2 cup chopped cauliflower
1 cup chopped celery
1/2 cup chopped green onions
Salt and pepper to taste

Add 3/4 to 1 cup of light buttermilk Ranch dressing (recipe below) to above ingredients and stir. Keep refrigerated. The flavor is better if made a day in advance.

Light Ranch Dressing

1 1/2 cup buttermilk
1/2 cup Hellman's Light mayonnaise
1 pkg. Hidden Valley Buttermilk dressing mix
Stir together and keep refrigerated.

BLACK BEAN AND PAPAYA SALAD

Kathy Dohrer

From *Salsas, Sambals, Chutneys, and ChowChows* by
Chris Schlesinger and John Willoughby

1 cup cooked or canned black beans (See note)
2 ripe papayas, peeled, seeded, and diced small
1/2 red bell pepper, diced small
1/2 green bell pepper, diced small
1/2 red onion, diced small
3/4 cup pineapple juice
1/2 cup lime juice (~ 4 limes)
1/2 cup chopped cilantro
2 T ground cumin
1 T minced red or green chili pepper of your choice
Salt and freshly cracked black pepper to taste

In a large mixing bowl, combine all ingredients and mix together well. Keep covered and refrigerated 4-5 days.

Serve with grilled fish, as a spicy summer salad, or with chips.

Note: For about 3 cups cooked black beans:

Your basic black beans:

Soak 2 cups dried black beans in cold water to cover overnight or for at least 5 hours.

Drain and rinse well.

In a large saucepan, heat 3 T peanut oil until hot but not smoking, then add 2 large yellow onions, diced, and sauté over high heat until clear, 4-5min.

Add 2 T minced garlic and sauté another minute, then add 1 tsp. each chili powder, ground cumin, Tabasco sauce, and sugar, along with ¼ cup white vinegar, 2 cups water, a bottle of your favorite beer, and the black beans. Bring to a simmer, cover well, and cook over low heat for 3 hours, or until beans are soft to the bite.

Don't overcook or the beans will become mushy. (*Now, wouldn't you just rather buy them in a can???*)

TINY TOMATO & ASPARAGUS SALAD

Dinah Chancellor

Serves 12

1 lb. asparagus, trimmed and cut into 2-inch pieces
6 cups cherry, grape, pear tomatoes in various colors, halved
1/2 cup crumbled feta cheese (I used 1/4 cup goat cheese and 1/4 cup crumbled gorgonzola cheese)
2 ripe avocados, cubed
1 cup basil leaves, snipped
1/4 cup olive oil
2 tsp. lemon juice
2 tsp. Dijon mustard
1/2 tsp. kosher salt
1/2 tsp. freshly ground pepper

Whisk together the last 5 ingredients to make dressing.

Steam asparagus until tender crisp (about 2 minutes in the microwave)

Mix with other ingredients. Drizzle with dressing. Chill.

Calories: 213

Protein: 5.9 grams

Fat: 17 grams

Carbs: 13 grams

GRILLED APRICOTS WITH GOAT CHEESE

Ann Fuller

From the *Tasty Kitchen*; Serves 2

(Gluten Free)

1/3 cup goat cheese
1 T honey, plus more for garnish
2 whole large apricots
Butter, for brushing on apricots
1 T pine nuts, toasted
1 T fresh mint, chopped
Ground cardamom, for garnish

In a small bowl, fold together the goat cheese and the honey. Set aside.

Halve the apricots and remove the pit. Brush the apricots with butter and place them on a hot grill, cut side down.

Grill the apricots for 3-5 minutes, until grill marks appear on the apricots.

Fill the apricots with the sweetened goat cheese mixture and sprinkle with the pine nuts and mint. Garnish with a thin drizzle of honey and a light sprinkle of **cardamom**. (**NOTE:** This spice is from southern India—one of the oldest spices known to mankind! From the ginger family.)

SNOW CAPPED PEAS

Rachel Clark

3 packages (16-oz.) frozen peas
(cook and leave slightly crispy and remove moisture)
1 head cauliflower, cut in pieces
2 cups Miracle Whip (more or less)
2 cups chopped celery
1/2 T lemon juice
1 T garlic salt (*alter for your taste*)
1/2 tsp. each salt/pepper

Combine all together and chill.

MACARONI TUNA SALAD

Barbara Atkins

1 3/4 cup macaroni, cooked & drained
1 can light tuna packed in water, drained
2 tsp. minced onion
1 small jar of diced pimentos, drained
1/2 lb. Velveeta cheese, small cubes (*I used shredded cheddar cheese*)
2/3 cup sweet pickle relish
1 small can black olives, drained
2 hard-boiled eggs, chopped
1 small can peas (optional) drained

Add all ingredients to macaroni in a large bowl. Add 2/3 to 3/4 cup of Miracle Whip, salt and pepper to taste. Mix together; cover and refrigerate. Decorate with slices of green pepper or tomatoes.

MEXICAN BEAN SALAD

Nancy Searl

- 1 (15-ounce) can black beans, rinsed and drained
- 1 (15-ounce) can kidney beans, rinsed and drained
- 1 (15-ounce) can cannellini beans, rinsed and drained
- 1 green pepper, chopped
- 1 red pepper, chopped
- 1 (10-ounce) package frozen corn kernels
- 1 medium red onion, chopped
- 1/3 cup olive oil
- 1/3 cup red wine vinegar
- 2 T fresh lime juice
- 1 T fresh lemon juice
- 2 T white sugar
- 1 clove garlic, crushed
- 1/3 cup fresh cilantro, chopped
- 1/2 T ground cumin
- 1/2 T ground black pepper
- 1 dash hot pepper sauce
- 1/2 tsp. chili powder

1. In a large bowl, combine beans, bell peppers, frozen corn, and red onion.
2. In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder.
3. Pour olive oil dressing over vegetables and mix well. Chill thoroughly and serve cold.

MARINATED VEGETABLE SALAD

Catherine LaCroix

- 1 Can Cut Green Beans, drain liquid
- 1 Can Sweet Peas, drain liquid
- 1 Can Corn*, drain liquid
- 1 Jar Chopped Pimentos
- 1 cup Chopped Celery
- 1 cup Chopped Red Onion
- 1 Chopped Bell Pepper (Optional)

Dressing:

- 1 cup Sugar
- 1 tsp. Salt
- 1/2 cup Canola Oil
- 1 tsp. Pepper
- 1/2 cup Vinegar

Mix all ingredients and refrigerate overnight. 10-12 servings.

***Note:** *I also added 1 can Red Kidney Beans and 1 can Yellow Waxed Beans.*

SPINACH-GRAPE CHOPPED SALAD

Susan Emmons

(The Best of Southern Living magazine 2009)

Makes 4 servings

2 T pine nuts

1 (6 oz.) pkg. fresh baby spinach, thoroughly washed

1 cup seedless red grapes, sliced

1/4 cup crumbled feta cheese

1/4 cup raspberry-walnut vinaigrette

1. Heat pine nuts in a small skillet over medium-high heat, stirring constantly, 5 minutes or until toasted and fragrant.

2. Coarsely chop spinach. Toss together spinach, grapes, feta cheese, and vinaigrette in serving bowl. Sprinkle with pine nuts, and serve immediately.

Note: Newman's Own Light Raspberry & Walnut Dressing

DESSERTS—BREADS, CAKES, COOKIES, PIES

MISSISSIPPI MUD BROWNIES

Jimmie Nell Cook

2 sticks melted butter

1/2 cup cocoa

2 cups sugar

Blend above until sugar has dissolved.

Add pinch of salt and 4 room-temperature eggs.

Add 1 1/2 cups self-rising flour, 1 tsp. vanilla and 3/4 cup chopped nuts.

Grease and flour 9 x 13 pan and bake at 350° for 30 minutes.

Remove from oven. Spread a medium-sized jar of marshmallow cream on cake top.

Then spread on ***the icing:***

1 box powdered sugar, 1/2 cup or less of milk, 1/3 cup cocoa and 1/2 cup melted butter, 1 tsp. vanilla. Mix together and spread on cake.

MOTHER'S BUTTERMILK PIE

Joan Stewart

Serves 6-8

1 cup sugar

3 T flour

4 T butter, melted

2 eggs, beaten

1 cup buttermilk

1 tsp. lemon flavoring

Combine sugar and flour; add eggs and melted butter; work in buttermilk and add flavoring. Pour into an unbaked pie shell.

Bake at 350° until a silver knife comes out clean--about 45-60 minutes. Let cool before serving.

MARGARITA CHEESECAKE

Lindle O'Neil

1 pkg. Nikki's Key Lime Cookies
3 8-oz. packages cream cheese, softened
1 14-oz. can sweetened condensed milk
1/2 cup powdered sugar
2 tsp. vanilla
1/3 cup Williams Sonoma (El Paso Chile Co.) margarita mix
1 T fresh squeezed lime juice
3 eggs

Crust: Blend 1 package Nikki's Key Lime Cookies in food processor. Press firmly into bottom of 9-inch spring form pan. Save 2 T of crumbled cookies to sprinkle on top of the cheesecake prior to baking.

Filling: Mix all remaining ingredients together. When creamy, pour over crust, add crumbled cookies over the top and bake at 350° for one hour.

Hint: Do not open door while baking to alleviate cracking of cake.

GERMAN CHOCOLATE LAYER CAKE

Barbara Williams

Follow the directions on your favorite German Chocolate Cake mix. Bake in layer pans according to directions on the box. Then, between layers add the following:

Option 1:

Chocolate chips, coconut and pecans

Option 2:

Caramels, evaporated milk, chocolate chips and pecans

HERSHEY BROWNIES

Elayne Vick

1 cup butter
3 eggs
1/2 tsp. salt
1 can (16-oz.) Hershey's cocoa syrup
1 cup sugar
1 cup flour
1 tsp. vanilla
1 cup chopped nuts (optional)

Mix all ingredients together. Pour into a greased and floured pan measuring 9 x 13. Bake in 350° oven for 30-35 minutes, until middle is set. When done, sprinkle top with chocolate chips and let melt, then spread them over the pan of brownies for frosting. Wait until completely cool to cut in squares.

HERSHEY'S "PERFECTLY CHOCOLATE" CHOCOLATE CAKE

Carole Lee

2 cups sugar
1 3/4 cups all-purpose flour
3/4 cup HERSHEY'S Cocoa
1 1/2 tsp. baking powder
1 1/2 tsp. baking soda
1 tsp. salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 tsp. vanilla extract
1 cup boiling water

"PERFECTLY CHOCOLATE" CHOCOLATE FROSTING
(recipe follows)

Directions:

1. Heat oven to 350°. Grease and flour two 9-inch round baking pans.
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost with "PERFECTLY CHOCOLATE" CHOCOLATE FROSTING. 10 to 12 servings.

VARIATIONS: ONE-PAN CAKE: Grease and flour 13 x 9 x 2-inch baking pan. Heat oven to 350°. Pour batter into prepared pan. Bake 35 to 40 minutes. Cool completely. Frost.

THREE-LAYER CAKE: Grease and flour three 8-inch round baking pans. Heat oven to 350°. Pour batter into prepared pans. Bake 30 to 35 minutes. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost.

BUNDT CAKE: Grease and flour 12-cup fluted tube pan. Heat oven to 350°. Pour batter into prepared pan. Bake 50 to 55 minutes. Cool 15 minutes; remove from pan to wire rack. Cool completely. Frost.

CUPCAKES: Line muffin cups (2-1/2 inches in diameter) with paper baking cups. Heat oven to 350°. Fill cups 2/3 full with batter. Bake 22 to 25 minutes. Cool completely. Frost. Yield: about 30 cupcakes.

"PERFECTLY CHOCOLATE" CHOCOLATE FROSTING

1/2 cup (1 stick) butter or margarine
2/3 cup HERSHEY'S Cocoa
3 cups powdered sugar
1/3 cup milk
1 tsp. vanilla extract

Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency. Add small amount additional milk, if needed. Stir in vanilla. Yield: about 2 cups frosting.

RASPBERRY JELL-O PIE

Carole Nadeau

- 2/3 cup boiling water
- 1 3-oz. package of raspberry Jell-O
- 1/2 cup cold water
- 1/2 cup ice cubes
- 1 8-oz. container of Cool Whip
- 1 cup fresh raspberries
- 1 9" Graham Cracker Pie Crust

Dissolve Jell-O in boiling water. Mix cold water and ice cubes to measure 1 Cup. Mix with Jell-O and stir until ice melts. Stir in 1 8-oz. container of Cool Whip with wire whisk. Refrigerate for about 20 minutes or until thick.

Stir in raspberries and spoon into crust. Refrigerate for at least 4 hours before serving. Top with Cool Whip and garnish with raspberries. Makes 8 servings.

SIMPLE LEMON CAKE COOKIES

Simple recipes.net

- 1 18-oz. pkg. lemon cake mix
- 2 eggs
- 1/3 cup vegetable oil
- 1 tsp. lemon extract
- 1 tsp. lemon zest
- 1/3 cup confectioner's sugar for garnish

Preheat 375° oven. In large bowl, blend cake mix, eggs, oil, lemon extract and lemon zest. Blend well. Drop by teaspoonsful into a bowl of confectioner's sugar. Roll them around until lightly covered. Place on ungreased baking sheet. Bake 6-9 minutes. Cool 1 minute, then remove from baking sheet to cool. Store in covered container.

EASY-AS-CAKE LEMON COOKIES (1)

Betty Crocker.com

- 1 box super moist lemon cake mix
- 1/3 cup butter, softened
- 1/4 cup shortening
- 1 egg
- 1 container whipped or rich lemon frosting

Preheat oven to 375°.

Combine first 4 ingredients. Drop in rounded tablespoonsful 2 inches apart onto ungreased cookie sheet.

Bake 9-12 minutes. Cool 1 minute, then remove from cookie sheet. Cool completely and frost with prepared lemon frosting. Store in covered container.

EASY-AS-CAKE LEMON COOKIES (2)

Food.com

1 18-oz. box lemon supreme cake mix
2 eggs
1/2 cup vegetable oil
3/4 cup powdered sugar
1 T lemon juice
1 1/2 tsp. lemon juice

Preheat oven 350°. Mix cake mix, eggs and oil. (bake immediately after mixing or cookies will flatten out).

Spoon onto ungreased cookie sheet 2 inches apart.
Bake 8-10 minutes. Allow to cool on cookie sheet.

Glaze by mixing powdered sugar ***and lemon juice** in small bowl. Lightly brush or drizzle glaze onto warm cookies on a rack.

**The juice amounts were unclear whether the 1 T lemon juice went into the cake mix and the 1 1/2 tsp. was for the glaze, or all the lemon juice was for glazing only!! I think I'd put the 1 T lemon juice in the cake mix and the 1 1/2 tsp. lemon juice in the glaze. Your call.*

MEXICAN WEDDING CAKE

Paula Wilbanks

Set out an 8-oz. pkg. of cream cheese and 1 stick of butter so they will be at room temperature when ready to make the icing.

Preheat oven to 350°.

In a large mixing bowl, slightly beat (whisk) 2 eggs.
Then add the following ingredients:

2 cups flour
2 cups sugar
1 (20-oz.) can crushed pineapple with juice
2 tsp. baking soda
1 tsp. vanilla
7 oz. finely-chopped pecans

Stir all ingredients and pour into ungreased 9 x 13 pan.
Bake for 35-40 minutes until edges start to pull away from sides of pan and toothpick comes out clean.

After cake cools, mix cream cheese and butter. Add 1 cup granulated sugar and 1 teaspoon vanilla. Spread mixture on cake and top with pecan halves or chopped pecans.

Cake is best when covered and refrigerated before serving.

LEMON ALMOND BARS

Lou Milner

For the almond crust:

1 cup almonds (blanched or unblanched), ground to a fine powder in a blender or food processor (be careful not to over-process or you'll end up with almond butter!)
2 T butter, melted
2 T sugar

Directions:

1. Make the crust: Mix the ground almonds, melted butter, and sugar together in a small bowl.
2. Pour into an 8-by-8-inch square pan (or 8 1/2-inch round) lined with parchment paper. Use the back of the spoon to spread and press the mixture together to cover the bottom of the pan.
3. Bake at 350° for 8 to 10 minutes, until just beginning to look golden and dry. Let cool. Turn oven down to 300°.

Ingredients for the lemon curd filling:

6 egg yolks
1/2 cup sugar
1/3 cup fresh lemon juice (plan on about 2-3 lemons)
Zest from 1 lemon
1/2 cup (1 stick) unsalted butter, cut into pieces
Confectioner's sugar, for serving

Directions:

4. Make the filling: In a large heatproof metal or glass bowl, whisk the egg yolks, sugar, lemon juice, and lemon zest together.
5. Place on top of a pot of simmering water and add the butter a few pieces at a time until melted and combined, stirring frequently. Continue to cook over the simmering water for an additional 10 to 12 minutes, stirring frequently, until thick and coating the back of the spoon.

6. Remove from heat and strain into a shallow bowl to remove any curdled egg bits and keep the filling smooth. Allow to cool to room temperature.
7. Spread the lemon curd filling over the crust and bake at 300° for 18 to 20 minutes, until the filling is set.
8. Let cool to room temperature, and refrigerate for at least 2 hours before cutting. Dust with powdered sugar if desired.