

Grape Tart with Walnut Crust



TOTAL TIME: 17 min

SERVINGS: 8-10

“A light and fluffy fruit salad that some will think it’s a desert and guilt free.”

INGREDIENTS

- 1/2 cup walnut pieces, lightly toasted
- 1 cup low fat graham cracker crumbs
- 1 egg white
- 1 t. butter, melted
- 1 t. canola oil

- 2 lbs. black grapes, removed from stems, rinsed
- 1 lemon, zested
- 1/2 lemon, juiced
- 1/3 cup sugar

STEPS

CRUST Chop toasted walnuts in food processor. Add cracker crumbs, mix. Whisk egg white until frothy. Add other ingredient and stir. Press into tart pan bake 325 F for 8 minutes.

GRAPE FILLING Add all to a pot with a lid. Fill with about 1/3 cup water. Put on stove at medium, covered. Stir occasionally. Remove from stove and pour into tart crust. Bake at 325 for an additional 10 minutes.

Created by <http://www.healthfullyeverafter.co>