

## Lemon Tartlets

*Dainty citrus tarts are a sweet addition to any tea table. These have a buttery shell and a custard-like filling.*

Prep time: 45 minutes  
Bake time: 20-22 minutes  
Cool time: 45 minutes



### Tart Shells

½ cup butter or margarine, softened  
⅓ cup granulated sugar  
1 egg white  
1¼ cups all-purpose flour

### Filling

2 eggs  
⅓ cup granulated sugar  
1 tablespoon butter or margarine, melted and cooled  
1 large lemon  
Powdered sugar (optional)

1. Preheat oven to 325°F (160°C). Spray cups of **Deluxe Mini-Muffin Pan** with nonstick cooking spray. For tart shells, in **Classic Batter Bowl**, beat butter and sugar until light and fluffy. Add egg white; blend well. Add flour; mix just until well blended. Using **Small Scoop**, drop level scoops of dough into muffin cups. Press dough into cups with well-floured **Mini-Tart Shaper**.
2. For filling, lightly whisk eggs in **Small Batter Bowl**. Whisk in sugar and butter. Zest lemon using **Zester/Scorer**. Finely chop zest to measure 2 tsp (10 mL) zest. Add zest and 3 tbsp (45 mL) lemon juice to Batter Bowl; mix well. Pour filling evenly into tart shells.
3. Bake 20-22 minutes or until edges are light golden brown. Remove pan to **Stackable Cooling Rack**; cool 5 minutes. Carefully remove tartlets from muffin cups. Cool completely. Store in tightly covered container in refrigerator. Sprinkle with powdered sugar before serving, if desired.

Yield: 24 tartlets

U.S. nutrients per serving (1 tartlet): Calories 90, Total Fat 5 g, Saturated Fat 3 g, Cholesterol 30 mg, Carbohydrate 11 g, Protein 1 g, Sodium 50 mg, Fiber 0 g

Diabetic exchanges per serving (1 tartlet): 1 Fruit, 1 Fat (1 Carb, 1 Fat)

**Cook's Tip:** To prevent dough from sticking to the **Mini-Tart Shaper**, dip it into flour before making each tart shell.

**Tool Tips:** The **Cake Tester & Releasing Tool** is a good tool to use when removing tartlets from the pan. Run the releasing end blade around the edge of each tartlet before gently lifting from muffin cup.

For quick and easy garnishing, keep a **Flour/Sugar Shaker** filled with powdered sugar on hand. It's great for dusting the tops of cakes, bar cookies and pretty tartlets like these.

