



Lemon Tartlets

Step-by-step how-to posted on [Grateful Prayer Thankful Heart](#)

makes 24 tartlets

INGREDIENTS:

Tart Shells:

- 1/2 cup butter, softened
- 1/3 cup sugar
- 1 egg white
- 1 1/4 cups flour

Filling:

- 2 eggs
- 1/3 cup sugar
- 1 Tbs. butter melted & cooled
- 2 tsp. lemon zest
- 3 Tbs. lemon juice
- Powdered sugar



DIRECTIONS:

Preheat the oven to 325. Spray 2 mini muffin pans (or pan with 24 cups) with PAM.

In a mixer bowl, beat butter and sugar until light and fluffy. Add egg white; blend well. Add flour; mix just until well blended.

Divide into 24 pieces and drop into muffin cups. Press to form tart shells.

For filling, lightly whisk eggs. Whisk in sugar and butter, lemon zest and juice. Mix well.

Pour filling evenly into tart shells.

Bake for 20-22 minutes or until the edges are light golden brown.

Remove pan to cooling rack for 5 mins. Remove from the pan and cool completely.

Store tightly covered in the refrigerator. Sprinkle with powdered sugar before serving.

YIELD: 24 tartlets at 90 calories each

Pampered Chef Recipe