

## EASY LEMON TARTLETS



### For the Shells:

3	oz	Cream Cheese, softened
½	Cup	Butter
1	Cup	A.P. Flour

### For the Filling:

¼	Cup	Butter, melted and cooled slightly
2	Large	Eggs
½	Cup	Sugar
½	Cup	Lemon Juice

### Directions:

1. Preheat oven to 325°. Cream together the butter and cream cheese with a hand held mixer. Add the flour and mix by hand until blended.

NOTE: The dough can be wrapped tightly and chilled up to 24 hours. Let stand at room temperature for 15 minutes to soften before using).

2. Shape the dough into 24 one inch balls. Press into ungreased mini-muffin or tartlet pan to make a shallow shell. Bake for 10 minutes. Remove from oven and press the dough down if it rises too much. Bake 10 more minutes, remove from oven and cool.
3. Whisk eggs while adding a small amount of melted butter to temper them. Add the tempered eggs to remaining butter, along with sugar. Whisk often while cooking over medium heat, until sugar melts.
4. Whisk in lemon juice. Continue cooking until the it thickens, about 5-6 minutes.
5. Pour filling into baked shells and chill.