

STRAWBERRY-LEMON TARTS



Ingredients:

1	9"	Pie Crust
1	8 oz	Cream Cheese, softened
2	Tbl	Sour Cream
$\frac{1}{3}$	Cup	Powdered Sugar
1	Large	Lemon, juiced & zested
$1\frac{1}{2}$	Cups	Strawberries, rinsed, hulled & halved
$\frac{1}{4}$	Cup	Sugar
1	Tsp	Cornstarch
1	Cup	Heavy cream
3	Tbl	Powdered Sugar
$\frac{1}{2}$	Tsp	Lemon extract

Directions:

1. Cut room temperature pie crusts with wide-mouth mason jar lid and place into cup of muffin tin. Prick bottom with fork and press sides with tines. Bake at 400° for 11-12 minutes, until golden brown. Remove from oven and place on wire rack to cool for 5 minutes. Remove from muffin tin and cool completely.
2. Blend cream cheese, sour cream, lemon juice & zest and powdered sugar in food processor until smooth. Place in separate container, cover and refrigerate until ready to assemble tarts.
3. Place strawberries, sugar and cornstarch in a food processor and puree. Put mixture in a saucepan and cook over medium-high heat, stirring constantly until thick and bubbly. Remove from heat and cool. Cover & refrigerate until ready to assemble.
4. Beat heavy cream and lemon extract until foamy. Gradually add 3 tablespoons of powdered sugar and beat until soft peaks form. Cover and refrigerate.
5. To serve: fill each tart with equal amounts of lemon filling, spoon the strawberry mixture over it, then top with a dollop the lemon cream. Garnish with a strawberry half.