



Easy Lemon Tarts

Something sweet, tart and lemony to try for your next special occasion.

Ingredients

1 double-crust pie dough (any type of unbaked, raw pie crust dough) 2 eggs 14-ounce can sweetened condensed milk 1/3 cup freshly squeezed lemon juice, strained to remove seeds and pulp 1 T. finely grated lemon peel

To prepare tart shells:

Roll out pie crust. Use a 4-inch round cookie cutter (or a 4-inch round lid and paring knife) to cut out 10 to 12 circles.

Invert one 12-muffin or two 6-muffin pans. Place circles of dough over bottoms of muffin cups, crimping each to form a shell. Bake in 450-degree oven for 10 to 12 minutes or until tart shells start to lightly brown. Remove from oven. When cool enough to handle, lift tart shells off muffin pan and finish cooling, right side up, on wire rack.

To prepare filling:

Beat eggs until slightly thickened. Stir in sweetened condensed milk, juice and zest. Spoon into tart shells and refrigerate until firm, about two hours. Serve with whipped cream or garnish with additional lemon zest. Makes 10 to 12 mini tarts.

[More dessert recipes>>](#)