

## Lemon Tarts



Servings:

**12**

Prep Time:

**15 minutes**

Cook Time:

**20 minutes**

### Ingredients

- ½ cup **Butter**, softened
- 1/3 cup **Sugar**
- 1 **Egg White**
- 1 ¼ cup **Flour**
- 2 **Eggs**
- ¼ cup **Sugar**
- 1 tbsp **Butter**, melted
- 2 tsp **Lemon Zest**
- 3 tbsp **Lemon Juice**
- ½ tbsp **Powdered Sugar**

### Method of Preparation

#### Step 1

In a bowl, beat butter and sugar until fluffy.

#### Step 2

Add egg white and mix well.

#### Step 3

Add flour. Mix until well blended.

#### Step 4

In a greased muffin tin, divide dough and press into tart shells.

#### Step 5

Whisk eggs, sugar, melted butter, lemon zest and juice.

#### Step 6

Pour mix into each shell.

Bake at 325°F for 18-20 minutes or until edges are golden brown. Remove from oven, cool and sprinkle with powdered sugar.

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