



Sparkle Kitchen

Daffodil Tarts

(makes 16 tarts, with lemon curd leftover for other uses)

__Ingredients__

For the lemon curd:

- 1 packed tablespoon lemon zest
- ½ cup lemon juice (4-5 lemons' worth)
- ½ cup sugar
- 3 eggs
- 6 tablespoons butter

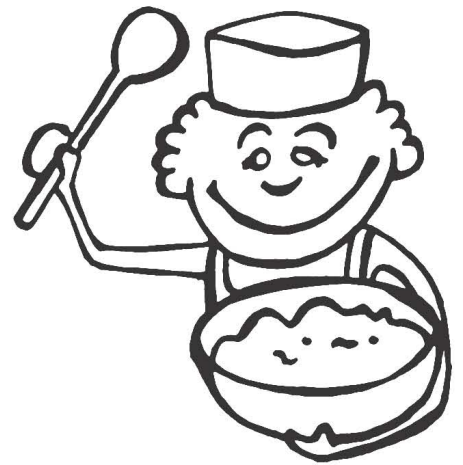
For the tart shells:

- 2 pie crusts, thawed
- Cooking spray or butter, to grease the muffin tin
- 1-2 tablespoons powdered sugar, for dusting

Directions

In a heavy saucepan, whisk together the lemon zest, juice, sugar, and eggs. Cut the butter into small cubes. Add it to the pan, and heat the curd over medium-low heat, whisking slowly but constantly so that the lemon curd doesn't boil.

About 5 minutes in, the curd will just start to thicken. Remove it from the heat immediately, and transfer it to a bowl. Cover the bowl, and put the curd into the fridge to chill for at least an hour.



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While the curd cools, make the tart shells.

Preheat your oven to 400° Fahrenheit. Grease a mini-muffin tin well, being sure to coat the top of the muffin tin as well as the indentations.

Now roll out the pie dough and use a cookie cutter to cut out flower shapes. (My cookie cutter was about 5 inches wide.)

Gently press 1 dough flower into every other indentation in the muffin tin, pressing the flower petals out towards the sides. Use a fork to deckle the inside of each flower, and bake for 10 minutes, or until the petals are golden brown.

Let the tart shells cool.

Once the lemon curd is chilled, spoon a teaspoon or two of curd into the center of each shell. Dust with powdered sugar. Store both the finished tarts and any remaining lemon curd in the refrigerator. The tarts will be good for 3 days, and the lemon curd will keep for a week.