

## Mini-Muffin Pan Tartlets

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### ***Basic Tart Dough***

1/2 cup butter or margarine, softened  
1 package (3 ounces) cream cheese, softened  
1 cup all-purpose flour

In Classic 2-Qt. Batter Bowl, beat butter and cream cheese until smooth. Add flour; mix until a soft dough forms. Cover and chill at least 1 hour or overnight.

Preheat oven to 450 degrees. Shape dough into 1 -inch balls. Place each ball of dough in cups of un-greased Deluxe Mini-Muffin Pan. Dip Mini-Tart Shaper in flour; press into dough to form tart shell. Pierce tart shells with a fork; bake 10-12 minutes or until light golden brown. Carefully remove from Mini -Muffin Pan to Nonstick Cooling Rack. Cool completely. Fill as desired.

Yield: 24 tart shells

### ***Teatime Tartlets***

Create the perfect dessert trio with these tiny tartlets complete with three luscious filling variations.

Prep time: 25 minutes Bake time: 16-18 minutes Cook time: 5 minutes  
Chill time: 1 hour

### **Pastry Shells**

1/2 package (15 ounces) refrigerated pie crust (1 crust)

## **Lemon Filling**

1 lemon  
1/3 cup sugar  
1 1/2 tablespoons cornstarch  
1/8 teaspoon salt  
1/2 cup water  
1 tablespoon butter or margarine  
3-4 drops yellow food coloring (optional)

## **Garnish**

1 cup thawed, frozen whipped topping  
Fresh blueberries, raspberries, or sliced strawberries

1. For pastry shells, preheat oven to 400 degrees. Allow pie crust to come to room temperature 15 minutes.
2. Roll crust into a 12-inch circle using lightly floured Baker's Roller. Using Scalloped Bread Tube, cut out 12 pastry pieces; press one into each cup of Stoneware Muffin Pan. Prick bottom of pastry with pastry tool. Bake 16-18 minutes or until golden brown. Let stand 5 minutes. Remove pastry shells from muffin pan to Cooling Rack; cool.
3. For filling, zest lemon with Lemon Zester/Scorer using short strokes to measure 1 teaspoon zest; juice lemon with Juicer to measure 3 tablespoons juice.
4. Combine sugar, cornstarch and salt in Petite (1 1/2 -quart) saucepan. Using Nylon Spiral Whisk, stir in water. Bring to a boil over medium -high heat. Reduce heat; cook and stir 2 minutes. Remove from heat; stir in butter, zest and food coloring, if desired. Gradually stir in lemon juice.
5. Using Small Scoop, fill each pastry shell with generous scoop of lemon filling; spread evenly, if necessary.
6. For garnish, attach open star tip to Easy Accent Decorator; fill with whipped topping. Garnish pastry shells with whipped topping and fresh blueberries, raspberries or sliced strawberries.

Yield: 12 tartlets

Nutrients per serving (1 tartlet): Calories 130, Total Fat 7 g, Saturated Fat 4 g, Cholesterol 10 mg, Carbohydrate 16 g, Protein less than 1 g, Sodium 100 mg, Fiber 0 g

Diabetic exchanges per serving (1 tartlet): 1 starch, 1 fat (1 carb)

## ***Variations:***

### **Cheesecake Tartlets**

Prepare pastry shells as recipe directs. In Small Batter Bowl, combine 1/2 cup soft cream cheese spread and 1 tablespoon softened butter or margarine; blend well. Stir in 1 tablespoon powdered sugar and 1/4 teaspoon vanilla. Whisk in 1/2 cup thawed, frozen whipped topping until well blended. Fill pastry shells and garnish as directed above.

### **Chocolate Tartlets:**

Prepare pastry shells as recipe directs. Place 1 1/2 cups thawed, frozen whipped topping and 1/2 cup semi-sweet chocolate morsels in Small Micro-cooker. Microwave on HIGH 45 seconds; stir until blended and smooth. Fill pastry shells and garnish as directed above.

### ***Cook's Tips:***

When using the scalloped bread tube to cut the pastry, start on the outside edge of the crust. Cut 9 pastry pieces as close to each other and to the edge as possible; then cut 3 pastry pieces from the center. If necessary, roll crust out just enough to accommodate 3 center pieces.

The pastry shells can be made up to 1 day in advance. Store the cooled baked shells in a re-sealable plastic food storage bag or airtight container at room temperature.

Filled tarts can be made and garnished up to 8 hours in advance. Store covered in the refrigerator.

The curved end of the Citrus Peeler is handy for gently removing the baked pastry shells from the muffin pan.