

# Lemon Flower Tartlets



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

A bite sized dessert pretty enough for any special occasion. Celebrate the delicious flavors of summertime with these lemon flower tartlets. A wonderful treat for Easter brunch or Mother's Day. Top your tartlets with whipped cream and fresh blueberries for an added splash of color and flavor.

**Makes 20**

## Ingredients

9" circle refrigerated pie dough  
½ cup lemon curd  
1 cup heavy cream, separated  
2 Tbsp powdered sugar  
1 tsp vanilla  
1 cup blueberries

## Directions

Preheat oven to 350°F.

On a lightly floured surface, roll out pie dough to a 14" circle. Using a 3" wide flower-shaped cookie cutter, cut as many flowers as you can fit. Reroll dough and cut again.

Tear one petal off each flower, then pinch the two surrounding petals together to make a flower cup. Transfer to a mini cupcake pan, and fit snugly into a cup, pressing the petals flat on the top of the pan. Pierce the bottom two or three times with a fork. Repeat with remaining flowers. Place a second mini cupcake pan carefully atop the first, and bake in preheated oven for 12-14 minutes. (If you don't have a second mini cupcake pan, pierce dough anywhere it's puffed after 5 minutes, then check for doneness at 9 minutes. Let cool in pan while you prepare the filling.

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## Directions Continued...

In a medium-sized bowl, use a hand mixer to mix the lemon curd and  $\frac{1}{4}$  cup of the heavy cream together until smooth and lighter in color. Spoon about 2 tsp mixture into each tartlet shell.

In a separate bowl, use a hand mixer to whip the remaining  $\frac{3}{4}$  heavy cream, powdered sugar, and vanilla together until soft peaks form. Transfer to a piping bag fitted with an open round tip (or a plastic zip-top bag with a corner snipped off), and pipe a heaping mound into each shell. Top with blueberries. Serve immediately, or refrigerate for up to 8 hours and serve.