

Mini Lemon Flower Tarts

Ingredients

- 2 packages refrigerated pie crusts, thawed
- 1 can lemon pie filling OR 1 jar lemon curd
- 1 to 2 tablespoons powdered sugar, for dusting
- whipped cream, lemon flavored chips, candied lemon peel, garnish

Directions:

On floured work space unroll pie crusts. With a floured rolling pin, roll out each pie crust dough. Cut out as many flowers as possible.

Re-roll scrapes and cut more flowers, if needed. Cut out 24 flower shapes.

Center each flower over a mini muffin depression. Fold alternate petals inward, gently push the dough down into the bottom. Gently push the outer petals against the muffin pan sides. Then push the inner 3 petals against the sides and outer 3 petals.

Making a flower petal design. Prick each bottom of shells with fork twice.

Bake at 425 for 5 to 7 minutes.

Carefully remove shells to wire rack to cool. Fill each shell with lemon curd or pie filling. When shells are completely cool, dust "petals" with powdered sugar.

Top with whipped cream, candied lemon peel and/or lemon chips

