



Lemon Tartlets

1 jar quality Lemon Curd

1 batch Tartlet Crust:

1/2 cup 3X Sugar

2 sticks butter

1 tsp. vanilla

2 cups flour

1/2 cup ground almonds

pinch salt

Cream sugar and butter until smooth. Add vanilla and beat well. Mix in flour, salt and almonds to form a soft dough. Chill dough. Preheat oven to 325 degrees. Form dough into small balls and press into tartlet/mini muffin tins. Bake 25 minutes or until golden brown. Spoon lemon curd into cooled tartlet. You may garnish with edible flowers like violets or pansies for a beautiful tea presentation.