



## 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.