

Mini Crackle Top Lemon Tarts

Recipe By *Miriam (Pascal) Cohen*



Cooking and Prep: 
1.5 h

Serves:  24

Contains:   

Preference: Parve

Recipe by Miriam Pascal.

Difficulty: Easy

Occasion: Shabbat, Purim,
Rosh Hashanah, Sukkot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (11)

Main ingredients

- 1 and 1/2 cups granulated sugar
- 1/2 cup oil
- zest of 2 lemons
- 3 eggs

- 1/2 teaspoon Gefen Lemon Extract
 - 1 teaspoon Gefen Vanilla Extract
 - 4-6 drops yellow food coloring (*optional, but strongly recommended for color*)
 - 2 and 1/4 cups flour
 - 1 and 1/2 teaspoons Haddar Baking Powder
 - 1/2 teaspoon salt
 - confectioners' sugar, for coating
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Start Cooking

Prepare the Tarts

Yields 48 mini lemon tarts.

1. In the bowl of an electric mixer, cream sugar and oil until smooth and slightly creamy. Add lemon zest and eggs and beat well to combine. Squeeze lemons to release one teaspoon of fresh lemon juice; beat lemon juice, lemon and vanilla extracts, and food coloring into the mixture.
2. In a separate bowl, sift together flour, baking powder, and salt. Gently stir into the wet ingredients until just combined. Place the dough in the refrigerator or freezer for about an hour. If you are pressed for time you can skip this step, but chilling the dough makes it so much easier to handle that I highly recommend chilling it for as long as possible.
3. Preheat oven to 350 degrees Fahrenheit. Grease a mini muffin pan very well. I like to use floured baking spray.
4. Place some confectioner's sugar in a shallow bowl. Remove dough from fridge. Using a small cookie scoop, or a half tablespoon measuring spoon, drop the dough into the confectioner's sugar. Toss to coat fully. (Don't worry about the shape, the pan will take care of that!) Place the coated dough into the prepared muffin pan. Repeat with remaining dough.
5. Bake for 14-16 minutes. Tops will be cracked and the yellow cookie will be showing through the white confectioner's sugar coating. Leave tarts in pan to cool for a couple of minutes before removing from pan to cool completely.