Mini Lemon Tarts

Mini Lemon Tarts: Small batch with big flavor – buttery pastry shells filled with bright, creamy lemon curd. Can't get enough? Double the recipe.

Mini Lemon Tarts Ingredients

Tart Shells

- 9 mini tart tins that are 2.6 inches (6.6cm) wide at the top
- 1/3 cup unsalted butter (75g), softened
- 2 tablespoons sugar
- 1 egg yolk, room temperature
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour (130g)

Lemon Curd

1 cup (300g) Lemon Curd or purchase a quality lemon curd such as Tiptree, Bonne Maman, Trader Joe's

If making the lemon curd, refrigerate the curd at least 4 hours, preferably overnight, before using.

How to Make Mini Lemon Tarts (9 mini tarts*)

***You can double the recipe to make 18 mini tarts**

If making the lemon curd, refrigerate the curd for at least 4 hours, preferably overnight, before using.

Make the Tart Shells: Place an oven rack on the lowest level in the oven. Preheat oven to 340 degrees Fahrenheit (170 degrees Celsius). Yup, 340, not 350.

In a medium bowl, add the softened butter and sugar. Mix on low until light and fluffy.

Add the egg yolk and vanilla extract to the butter mixture. Mix on low until combined.

Add the flour to the butter mixture. Mix on low just until the dough comes together. Scrape down the sides of the bowl, as needed.

Place a piece of plastic wrap (large enough to wrap the dough disk) on the counter. Scoop the dough onto the plastic wrap and flatten the dough slightly. Completely wrap the dough. Chill the dough disk in the refrigerator for 30 minutes.

Using a medium cookie scoop, place about 1 ½ tablespoons (27g) of dough into a mini tart tin. Press the dough evenly on the bottom and up the sides of the tin. Remove any excess dough.

Use a fork or toothpick to poke holes in the base of the dough (so the tarts don't puff up while baking). Repeat with the remaining dough.

A tip from Fold Gently: Because the mini tart tins can slide, use a silicone mat on the baking pan or cookie sheet, or place the mini tart tins in a cake pan, making it easy to transfer from freezer to oven. No flying tart shells!

Place the mini tarts in the freezer for 10 minutes. (Chilling the tart dough keeps the pastry from shrinking while it bakes.) Bake on the lowest oven rack until light golden (like shortbread), 18-20 minutes.

Remove the mini tarts from the oven and let cool completely on a wire rack.

Once cooled, gently flip over the tart tins to "catch" the tart as it releases. If needed, tap the base of the tart tin lightly to release the mini tarts. Place the mini tarts (right side up) on the wire rack.

Assemble the Mini Lemon Tarts: Using a small cookie scoop, place the lemon curd into each of the shells. Store the Mini Lemon Tarts in an airtight container in the refrigerator up to 4 days.

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