

## Lemon Cheesecake Tartlets

SKILL  
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MAKES  
6 Servings

### Ingredients

#### Tart Crust:

- 3 cups flour
- 2 Tablespoons sugar
- 1/2 teaspoon salt
- 3 sticks (12 ounces) cold unsalted butter, cut into small pieces
- 2 Tablespoons (or more) ice water

#### Lemon Cheesecake Filling:

- 8 ounces cream cheese, at room temperature
- 3/4 cup Stonewall Kitchen Lemon Curd
- 2 teaspoons finely grated lemon zest
- 1 egg
- 4 Tablespoons Stonewall Kitchen Lemon Curd, for glazing tartlets

#### Equipment:

- 6 (4-inch) diameter tartlet pans with removable bottoms



### Directions

1. In a large mixing bowl or food processor, combine flour, sugar, and salt. Cut-in butter until mixture becomes crumbly. Sprinkle in water as needed and process just until dough comes together (if pinched, the dough should hold together). Do not over-process or over-water dough or it will become tough.
2. Gather dough into a ball and shape into a thick log. Wrap in plastic and chill for 30 minutes.
3. Preheat oven to 350 degrees F.
4. Divide dough into 6 equal portions. On a lightly floured surface, roll out each portion into a 1/8-inch thick circle. Transfer each circle to a 4-inch tartlet pan, gently pressing dough into place. Fold overhang in; press firmly, forming double-thick edges.
5. Line edges of tart shells with buttered tin foil. Fill with pie weights or dried beans. Bake shells on the middle oven rack for 15-20 minutes or until the edges turn golden. Remove foil and weights, reduce oven to 325 degrees F, and continue baking for 15 minutes or until the bottoms are golden. Allow shells to cool completely.
6. While baking shells, beat cream cheese until creamy. Add lemon curd and zest and mix until combined. Add egg and mix until incorporated.
7. Divide mixture into the six shells. Bake on the middle oven rack for 30 minutes. Filling will puff up slightly. Do not allow it to brown. Remove from oven, allowing it to cool completely.
8. Gently spread or brush 2 teaspoons of Lemon Curd over the cheesecake filling of each tartlet. Serve immediately, or refrigerate overnight and bring back to room temperature before serving.