***Citrus Tartlets***

Ingredients

2 Pkgs. Pie Pastry (15oz. each)

8oz. Cream Cheese, softened

1 cup Plain yogurt

3 Tbsp. Confectioner’s Sugar

1 jar 10oz. Citrus Curd of your choice (Lemon, Lime, or Orange)

Whipped Cream (Optional)

1. Preheat oven to 450 degrees. Roll out each pastry on a lightly floured surface. Using a 2 ½ inch cookie cutter, cut 12 rounds out of each pastry.
2. Press the rounds onto the bottoms and up the sides of a greased miniature muffin pan. Prick bottoms with a fork.
3. Bake for 8-10 minutes or until golden brown. Cool for 5 minutes before removing to wire racks.
4. In a large bowl beat the cream cheese, yogurt, confectioner’s sugar, and ½ cup of the citrus curd of your choice.
5. Spoon into the cooled tart shells.
6. Use the remaining citrus curd to garnish the tarts as well as whipped cream.
7. Serve chilled.