

Lemon-Coconut Mini Chess Tarts

Southern Living Test Kitchen

Southern Living Magazine - September 2012

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 50 minutes

1 package (8 ounce) cream cheese, softened

1 cup butter, softened

2 1/2 cups all-purpose flour

4 large eggs

1 cup sugar

1/3 cup butter, melted

1/3 cup fresh lemon juice

1 teaspoon coconut extract

toasted coconut (for garnish)

lemon rind strips (for garnish)

Beat the cream cheese and butter at medium speed with an electric mixer until creamy.

Gradually add the flour to the butter mixture, beating at low speed until blended.

Shape the mixture into 48 balls and place on a baking sheet. Cover and chill for 30 minutes.

Preheat the oven to 350 degrees.

Place one dough ball into each cup of two lightly greased 24-cup miniature muffin pans. Shape each ball into a pastry shell.

Whisk together the eggs, sugar, lemon juice, 1/3 cup butter and coconut extract. Pour into the pastry shells.

Bake for 18 to 22 minutes or until the filling is set. Cool in the pans on wire racks for 10 minutes. Remove from the pans to wire racks. Cool completely (about 20 minutes).

Garnish with toasted coconut and lemon rind strips.

Yield: 48 tarts

Per Serving (excluding unknown items): 5200 Calories; 348g Fat (59.6% calories from fat); 78g Protein; 453g Carbohydrate; 9g Dietary Fiber; 1763mg Cholesterol; 3466mg Sodium. Exchanges: 15 1/2 Grain(Starch); 6 Lean Meat; 1/2 Fruit; 65 1/2 Fat; 13 1/2 Other Carbohydrates.