

## Dessert

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# Mini Lemon Tarts

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Relish Magazine - May 2012

*A great alternative for the mint garnish is placing a fresh raspberry on top of each tart.*

**1 package (8 oz) cream cheese, softened**  
**1 can (14 oz) sweetened condensed milk**  
**1/2 cup fresh lemon juice**  
**24 packaged ready-to-eat sweet mini tart shells**  
**mint leaves (for garnish)**

With a whisk or mixer, beat the cream cheese, milk and lemon juice until smooth.

Spoon into the tart shells. Refrigerate.

Top with mint leaves, if desired.

Yield: 24 mini-tarts

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Per Serving (excluding unknown items): 1822 Calories; 108g Fat (51.8% calories from fat); 42g Protein; 183g Carbohydrate; trace Dietary Fiber; 358mg Cholesterol; 1075mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Fruit; 20 1/2 Fat; 11 Other Carbohydrates.