



Miniature Lemon Cheese Tarts

READY IN



173 min.

SERVINGS



36

CALORIES



67 kcal

DESSERT

Ingredients

- ☐ 1 package lemon cake mix betty sunkist®
- ☐ 3 ounces cream cheese softened
- ☐ 3 eggs
- ☐ 0.3 cup water
- ☐ 1 serving powdered sugar

Equipment

- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ whisk
- ☐ muffin liners
- ☐ measuring spoon

Directions

- ☐ Heat oven to 350°F.
- ☐ Place miniature paper baking cup in each of 36 to 48 miniature muffin cups. Divide Ready-Mixed Crust (dry) evenly among muffin cups (1 to 2 teaspoons each); press in bottoms of cups, using back of measuring spoon.
- ☐ Bake 6 to 8 minutes or until very light brown.
- ☐ For smoothest filling, beat cream cheese and 2 eggs thoroughly in medium bowl, using wire whisk; stir in Filling
- ☐ Mix, water and remaining egg until smooth (a few tiny lumps may remain). Fill muffin cups about 3/4 full (about 1 tablespoon each) with cream cheese mixture.
- ☐ Bake 20 to 25 minutes or until firm. Cool 10 minutes before removing from pan. For best flavor, refrigerate 2 hours before serving. Just before serving, sprinkle with powdered sugar. Top each with 1/2 teaspoon pie filling. Store tightly covered in refrigerator up to 48 hours. Or freeze tarts tightly wrapped in airtight container up to 4 months.

Nutrition Facts



Properties

Glycemic Index:0.75, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:1.4943478185198%

Nutrients (% of daily need)

Calories: 67.23kcal (3.36%), Fat: 1.56g (2.4%), Saturated Fat: 0.82g (5.15%), Carbohydrates: 12.21g (4.07%), Net Carbohydrates: 12.04g (4.38%), Sugar: 6.54g (7.26%), Cholesterol: 16.03mg (5.34%), Sodium: 117.29mg (5.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.14g (2.28%), Phosphorus: 54.31mg (5.43%), Calcium: 34.71mg (3.47%), Vitamin B2: 0.06mg (3.26%), Folate: 11.7µg (2.93%), Selenium: 1.76µg (2.52%), Vitamin B1: 0.04mg (2.35%), Iron: 0.37mg (2.03%), Vitamin B3: 0.34mg (1.69%), Manganese: 0.03mg (1.44%), Vitamin E: 0.19mg (1.27%), Vitamin B5: 0.12mg (1.22%), Vitamin A: 51.53IU (1.03%)