

Queen of Hearts' Tiny Tarts

Tart Crust Ingredients:

½ cup diced unsalted butter, chilled

1¼ cups flour

½ teaspoon salt (*omit if using salted butter*)

2-4 Tablespoons ice water

Combine flour, butter and salt in medium bowl. Cut butter in, using pastry cutter or fork. Add water, one tablespoon at a time to form dough. Roll dough out onto floured surface to about ¼" thickness. Using a cookie cutter, cup or lid (4" diameter), cut out circles and press into greased (with cooking spray) cupcake/ muffin tin molds. *CHILL tart crusts for 30 minutes before filling and baking.* Fill each mini tart dough shell with filling. With remaining dough, cover tarts with topo crust. For lattice crust, cut thin strips of dough and lace together to form lattice. Gently pinch top and bottom crusts together. **BAKE** at 350 degrees for 30-40 minutes. Let cool 10-15 min. before gently removing tarts from muffin tin.