
Treat Time

"The Sun" Lemon Chiffon Cream Tarts

Prep Time: 10 minutes
Cook Time: 10 minutes
Chill Time: 15 minutes



Ingredients: **Crust**

3 ounces cream cheese, softened
1/2 cup butter, softened
1 cup all-purpose flour
15 drops yellow food coloring

Filling

1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
2 (10 ounce) container frozen whipped topping, softened
20 drops yellow food coloring

Instructions: Crust: Preheat oven to 325 degrees F. Blend with electric mixer, cream cheese with the butter. Stir in flour just until mixed well. Chill for 15 minutes. Dough can be made ahead and chilled for up to 24 hours.

Treat Time: Divide dough into 12 balls. Give each family member one ball. Press or roll into a four inch circle. Pinch around edges into points to make sun rays. Press into muffin cups. Pierce bottoms and sides of crusts with fork. Bake for 10 minutes, or until light brown. Prepare filling while crusts bake.

Filling: Mix together until smooth the sweetened condensed milk, lemon juice and 15 ounces whipped topping. Reserve 5 ounces of whipped topping for garnish. Pour into baked shells. If you are not going to eat immediately, cool crust before adding filling. Top your suns with clouds if desired (the reserved 5 ounces of whipped topping).