



## BLACKBERRY LEMON TARTS

### *Directions*

#### **What You'll Need:**

- 1 package Keto Queen Kreations Sugar Cookie Mix
- + 1 extra TBSP butter
- 1 TBSP brown sugar substitute
- 1/4 cup fine chopped pecans

#### **Lemon Filling:**

- 1 Cup Sweetener
- 1 TBSP xanthan gum or any thickening agent
- 1 Cup water
- 4 Large egg yolks slightly beaten
- 1/3 Cup fresh lemon juice
- 2 TBSP unsalted butter
- 1 Cup Heavy cream whipped

#### **How to Prepare Lemon Filling:**

1. In a small sauce pan combine the sugar, xanthan gum and water. Bring to a boil, stir and cook for 2 minutes or until thickened.
2. Remove from heat, add the egg yolks and stir.
3. Bring to a boil, constantly stirring for 2 minutes.
4. Remove from heat, add in the lemon juice & butter. Stir and set aside to cool.
5. Once cooled fold in 1 cup of whipped heavy cream

#### **How to Prepare:**

1. Preheat oven to 350 degrees
2. Prepare cookies according to package instructions plus 1 extra TBSP butter, brown sugar substitute and pecans.
3. Press the cookie dough into 12 sections of a mini cupcake pan
4. Bake for 8 minutes then carefully press bottoms & sides against the pan creating a well, bake for another 4 minutes
5. Let tarts cool slightly then pour lemon filling into the shell and chill until set
6. Top with whipped cream and a blackberry

Recipe: @strickley.sara

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