Luscious Lemon Curd Tarts

Quick and easy tarts made with store bought or homemade lemon curd and butternut snap biscuits. These are topped with a lemon curd, cream cheese frosting. You will need a 1/2 round patty cake tin to make these.



Ingredients

* 2 packets butternut snap biscuits
* 226g butter, softened
* 125g cream cheese, softened
* 120g lemon curd
* 4 1/2 cups icing sugar
* extra lemon curd, as needed

Directions

Preheat oven to 170 degrees C. You will need 1/2 round pattycake tins.

1. Lay biscuits over holes of tins and place in oven until soft, around 5 minutes.
2. Remove from oven and quickly press biscuits into holes so you have a tart shape. Cool.
3. With an electric mixer, beat butter until creamy.
4. Add cream cheese and lemon curd, beating until smooth.
5. Add icing sugar in 3 batches, beating until well combined.
6. Using the extra lemon curd, place a teaspoon of curd into each biscuit.
7. Pipe or cream cheese mix over top.
8. Refrigerate until needed.