



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

KEY LIME TARTLETS

CRUST

½ cup butter or margarine

1 cup flour

1 cup finely chopped pecans or walnuts

¼ cup sugar

FILLING

1 cup sugar

¼ cup cornstarch

1/8 teaspoon salt

1 cup whole milk

3 egg yolks, slightly beaten

4 tablespoons butter or margarine

1 teaspoon freshly grated Key lime peel

6 tablespoons freshly squeezed Key lime juice

2 to 3 drops green food color (optional)

1 cup regular dairy sour cream, at room temperature

Thin lime slices for garnish

1. Line 18 muffin pan cups with foil baking cups. Set aside.
2. *For crust:* In large skillet over medium-high heat, melt the ½ cup butter. Stir in remaining crust ingredients; cook for 4 to 5 minutes stirring constantly until golden brown and crumbly.
3. Place 1 heaping tablespoon crumb mixture in bottom of each foil cup. Press firmly to form bottom crust. Chill for 30 minutes.
4. *For filling:* In large microwave-safe bowl, combine the 1 cup sugar, cornstarch and salt. Gradually whisk in milk. Microwave on high for 3-4 minutes, whisking twice, until mixture thickens.
5. Add small amount of hot mixture to egg yolks, whisking until eggs are warm.
6. Whisk egg mixture into hot mixture. Microwave on medium – 50% power for 1 to 2 minutes or until mixture is very thick.

7. Whisk in the 4 tablespoons butter, lime peel and juice, and food color. Continue whisking until butter is melted.
8. Gently whisk in sour cream.
9. Spoon evenly over chilled crusts. Refrigerate for several hours or overnight.
10. Cut lime slices into quarters to garnish each tartlet, if desired.

Makes 18 tartlets.

