**Lemon Curd Tarts**

2 large eggs

½ Cup sugar

¼ Cup lemon juice

2 tsp grated lemon zest

¼ Cup butter, diced

Raspberries for garnish (optional)

Powdered sugar for garnish

Method:

1. Follow instructions on package to prepare six frozen tart shells.
2. Bring a large sauce pan of water to boil over medium heat.
3. Reduce to low heat.
4. Whisk the eggs, sugar, lemon juice and zest in a medium stainless steel or pyrex bowl. Blend well.
5. Place bowl over the hot water and whisk in the butter, gradually.
6. Continue to cook, whisking constantly, until the curd has become thick and creamy and coats the back of the spoon.
7. Remove from heat and whisk until most of the heat has dissipated from the lemon curd, about 10 minutes.
8. Spoon curd into tart shells and top with raspberries.
9. Dust with powdered sugar and serve.

Yield: 6 tarts