



Lemon Macaroon Tartlets

PREP: 15 minutes

INGREDIENTS:

- 1 egg, lightly beaten
- $\frac{3}{4}$ cup granulated sugar
- 5 tsp. cornstarch (1 Tbsp + 2 tsp)
- $\frac{1}{2}$ tsp. grated lemon rind
- $\frac{1}{3}$ cup water
- $\frac{1}{3}$ cup fresh lemon juice
- 2 drops yellow food coloring (optional)
- $\frac{1}{2}$ cup thawed reduced-calorie Cool Whip
- 2 Tbsp. flaked sweetened coconut, toasted
- 2 cups flaked sweetened coconut
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup + 1 Tbsp all-purpose flour
- 1 tsp. vanilla extract
- 2 egg whites

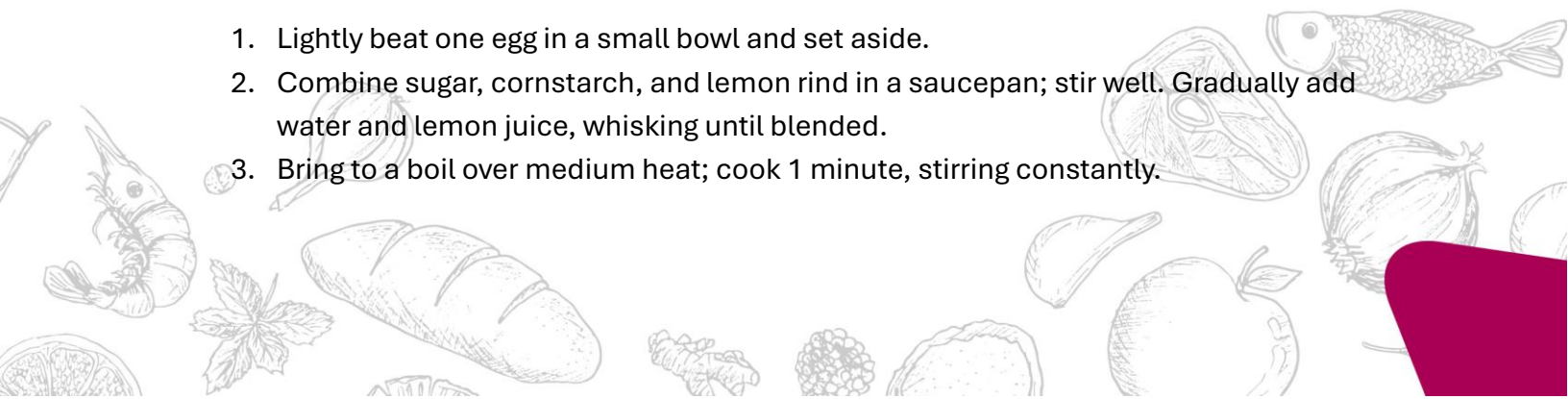
RECIPE INSTRUCTIONS:

Macaroon tarts:

1. Combine the last 5 ingredients in a bowl; stir well.
2. Divide mixture evenly into 12 muffin cups coated w/ cooking spray, pressing mixture into the bottom and up the sides of the cups.
3. Bake at 400°F for 15 minutes, or until the edges are browned.
4. Cool 2 min on rack, then remove from pan to cool completely.

Filling:

1. Lightly beat one egg in a small bowl and set aside.
2. Combine sugar, cornstarch, and lemon rind in a saucepan; stir well. Gradually add water and lemon juice, whisking until blended.
3. Bring to a boil over medium heat; cook 1 minute, stirring constantly.





4. Gradually stir $\frac{1}{4}$ of the hot lemon mixture into the egg; then add to the remaining lemon mixture, stirring constantly.
5. Cook over medium heat for 1 minute or until thickened, stirring. Pour the mixture into a bowl and add food coloring if desired.
6. Place plastic wrap on surface & chill.
7. Once chilled, spoon 1Tbsp of lemon mixture into each macaroon tart shell.
8. Top each with 1 tsp whipped topping and sprinkle with toasted coconut.

