

Our State eats

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Lemon-Mint Chess Tarts

Yield: 36 tarts.

- 2 cups white sugar**
- ½ cup butter, softened**
- 5 eggs**
- 1 cup milk**
- 2 tablespoons all-purpose flour**
- 2 tablespoons cornmeal**
- ½ teaspoon salt**
- ¼ cup fresh lemon juice**
- 8 fresh mint sprigs, chopped**
- 2 tablespoons lemon zest**
- 2 piecrust shells**

Preheat oven to 350°. In a large mixing bowl, cream together sugar and butter with an electric mixer until light and fluffy. Beat in eggs, one at a time. Add milk. Lower speed and add flour, cornmeal, salt, lemon juice, mint, and lemon zest. Mix until smooth. Set aside.

Sprinkle flour on a clean countertop. Place piecrust on counter. Cut pastry rounds using a 2½-inch round cookie or biscuit cutter. Place and evenly press pastry into each cup of a mini-muffin tin.

Pour lemon mixture into pastry shells, filling each to the top.

Bake for 15 to 20 minutes, until the filling centers begin to set. Remove tarts from oven and let set before serving.

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