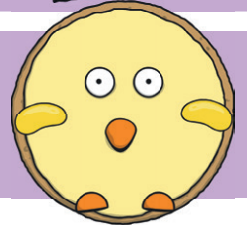




# Little Chick Lemon Tarts



## Ingredients

- 1 cup white sugar
- 3 eggs
- 1 cup fresh lemon juice
- Zest of 2 lemons
- ½ cup butter, melted
- Frozen mini tart shells
- White sweets for the eyes
- Orange sweets for the feet and beak
- Yellow sweets for the wings

## Equipment

- Baking tray
- Glass bowl
- Whisk
- Metal spoon
- Fine mesh sieve

## Method

1. Place the frozen tart shells on the baking tray and make holes in the bottom of them using a fork.
2. Bake in the oven according to the instructions.
3. Whilst the tarts are baking make up the rest of the ingredients.
4. Combine the white sugar, eggs, lemon juice, lemon zest and butter in the bowl.
5. Whisk them all together until smooth.
6. Heat in the microwave 1 minute at a time. Stir after every minute.
7. The lemon filling is ready when it starts to cover the back of a metal spoon.
8. Pour the lemon filling through the sieve.
9. Pour in the lemon filling and leave to set.
10. Finally, use the sweets to decorate your chick.