

## Baby Lemon Impossible Pies: The Mini Citrus Dessert That Melts in Your Mouth

Baby Lemon Impossible Pies ??



OVEN  
**350°F**

TIME  
**30 min**

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### INGREDIENTS

For the Crust:

1 1/2 cups all-purpose flour

1/2 cup unsalted butter, cold & cubed

1/4 cup powdered sugar

1 egg yolk

2 tbsp ice water

For the Lemon Custard Filling:

1/2 cup fresh lemon juice

1 tbsp lemon zest

3 large eggs

1/2 cup granulated sugar

1/4 cup heavy cream

2 tbsp unsalted butter, melted

2 tbsp all-purpose flour

1/8 tsp vanilla extract

A pinch of salt

For Garnish:

Powdered sugar

Fresh mint leaves

### DIRECTIONS

- 1. Prepare the Crust:** In a bowl, whisk together flour and powdered sugar. Cut in the cold butter using a pastry blender or your fingers until the mix resembles coarse crumbs. Stir in the egg yolk and ice water until dough forms. Shape into a disc, wrap in plastic, and chill for 30 minutes.
- 2. Roll & Pre-Bake:** Preheat oven to 350°F (175°C). Roll out dough on a floured surface, cut into rounds, and press into mini tart pans or a muffin tin. Prick the bottoms with a fork to prevent puffing. Bake for 10 minutes and set aside to cool slightly.
- 3. Make the Lemon Custard:** In a mixing bowl, whisk together eggs, sugar, lemon juice, lemon zest, and vanilla. Stir in the melted butter, heavy cream, flour, and a pinch of salt until fully combined.
- 4. Fill & Bake:** Pour the custard into pre-baked crusts. Bake for 15-18 minutes until just set (they'll jiggle slightly in the center). Cool completely on a wire rack.
- 5. Cool & Garnish:** Once cooled, dust with powdered sugar and top with fresh mint for a fragrant finish.

### SWAPS & NOTES

You can sub in whole milk for a lighter version.

Crust shortcut: Use pre-made mini tart shells in a pinch.

Add flair: Top with a dollop of whipped cream or a raspberry for color and contrast.

Lemon alternatives: Try using Meyer lemons for a sweeter, floral twist.

## TIPS FOR SUCCESS

Use fresh lemon juice -bottled can't match the flavor or zing.

The center should have a slight jiggle; it'll set as it cools.

Chill before serving for the best texture and a clean slice.

Use a tart tamper or shot glass to shape the crusts in your mini molds evenly.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/baby-lemon-impossible-pies-the-mini-citrus-dessert-that-melts-in-your-mouth/>