

Bite-Sized Lemon Impossible Pies - Light, Zesty & Irresistible

- The batter bakes into its own tender shell.



OVEN
350°F

TIME
25 min

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INGREDIENTS

- 1/2 cup all-purpose flour
- 1 cup sugar
- 2 large eggs
- 1/4 cup butter, melted
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest
- 1 cup milk
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions:

- 1 Preheat & Prepare:
- 2 Mix the Wet Ingredients:
- 3 Stir in the Flour:
- 4 Fill the Muffin Cups:
- 5 Bake:
- 6 Cool & Serve:

Tips for Success:

Use freshly squeezed lemon juice for the brightest flavor.

Don't overmix after adding the flour-just stir until smooth.

Chill before serving if you want the custard texture to firm up more.

For added flair, top with powdered sugar or a dollop of whipped cream.

Serving Suggestions:

? Blueberry Lemonade

? Easter Sugar Cookies

? Rainbow Sprinkle Cookies

? No-Bake Monster Cookie Energy Balls

? Edible Cookie Dough

Storage Tips:

Refrigerate in an airtight container for up to 5 days.

Freezing not recommended due to the delicate custard texture.

Serve cold or room temperature-they're fantastic both ways!

More Recipes You'll Love:

The Easter Cookies Everyone Will Be Talking About

No-Bake Monster Cookie Energy Balls

Rainbow Sprinkle Cookies

DIRECTIONS

1. **Preheat & Prepare:** Preheat your oven to 350°F (175°C). Grease a mini muffin tin with butter or spray.
2. **Mix the Wet Ingredients:** In a large mixing bowl, whisk together eggs, sugar, melted butter, milk, lemon juice, lemon zest, vanilla extract, and salt until fully combined.
3. **Stir in the Flour:** Add flour and mix until smooth. The batter will be thin-this is normal!
4. **Fill the Muffin Cups:** Pour the batter into each muffin cup, filling about 3/4 full.
5. **Bake:** Bake for 20-25 minutes, or until the tops are lightly golden and set. The centers should no longer jiggle.
6. **Cool & Serve:** Let the pies cool completely before removing. They'll firm up and form a delicate crust as they sit. Serve at room temperature or chilled.
7. **Tips for Success:** Use freshly squeezed lemon juice for the brightest flavor.
8. **Don't overmix** after adding the flour-just stir until smooth.
9. **Chill** before serving if you want the custard texture to firm up more.
10. **For added flair,** top with powdered sugar or a dollop of whipped cream.
11. **Serving Suggestions:** These mini lemon pies pair well with:
12. ? Blueberry Lemonade
13. ? Easter Sugar Cookies

14. ? Rainbow Sprinkle Cookies
15. ? No-Bake Monster Cookie Energy Balls
16. ? Edible Cookie Dough
17. Storage Tips: Refrigerate in an airtight container for up to 5 days.
18. Freezing not recommended due to the delicate custard texture.
19. Serve cold or room temperature-they're fantastic both ways!
20. More Recipes You'll Love: The Easter Cookies Everyone Will Be Talking About
21. No-Bake : Monster Cookie Energy Balls
22. Rainbow : Sprinkle Cookies
23. Blueberry : Lemonade
24. Edible : Cookie Dough
25. Final Thoughts: These Baby Lemon Impossible Pies are bright, buttery, and beautifully simple. If you love easy lemon desserts with a custardy twist, these will become your new favorites.

TIPS FOR SUCCESS

Use freshly squeezed lemon juice for the brightest flavor.

Don't overmix after adding the flour-just stir until smooth.

Chill before serving if you want the custard texture to firm up more.

For added flair, top with powdered sugar or a dollop of whipped cream.

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

Original recipe: <https://chefmaniac.com/bite-sized-lemon-impossible-pies-light-zesty-irresistible/>