



These make a light and refreshing dessert!

Lemoncello Cups

Dough for Mini Cups...

3 ounces softened cream cheese

1 cube softened butter

pinch of salt

1 1/2 cups flour

First Filling...

8 ounces mascarpone cheese

1/4 cup powdered sugar

1-2 tablespoons Lemoncello liquor

Lemon Filling...

2 large lemons, zest & juice

3/4 cup granulated sugar

3 eggs

6 ounces melted butter

decorate with the zest from two additional lemons

This recipe will make 24 mini size cups. Silicone mini muffin pans work great!

Dough...In food processor add dough ingredients and use a metal blade to mix. When pulled together, remove and form into a ball. Wrap in plastic wrap and chill in refrigerator for about 1 hour. After chilled, roll into 24 little balls and set each ball into a muffin cup. Use the bottom of a small shot glass dipped into flour to push balls into form to make cups. Bake in 350 degree preheated oven for about 20 minutes or until lightly browned. Allow to cool and remove from muffin pan.

First filling...in a food processor, add mascarpone and sugar and blend a little, do NOT overprocess. Slowly add Limoncello and pulse for about 15-20 seconds more. Spoon mixture into plastic bag and refrigerate for later.

Lemon filling...in food processor, add sugar, lemon juice, lemon zest and eggs. Process until all ingredients are combined. Pulse in melted butter little at a time until all is mixed well. Transfer into double boiler and cook over simmering water until thick and creamy. This should take about 5-8 minutes. Remove and set aside. The lemon mixture can be made ahead or time as it will last for 1-2 weeks in refrigerator.

Place cooled cups on table. Cut a small corner off of the plastic bag with the first filling and dispense a small amount into each cup. With a teaspoon, spoon the lemon filling on the top of the first filling to fill the cup completely. Decorate with additional lemon zest curls and powdered sugar. If you have some fresh mint sprigs arrange around the tray and serve.