

Foodnity Recipes

Lemon Curd Cookie Cups

A bright, buttery cookie cup filled with zesty lemon curd – perfect for tea time or a sweet finish.

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Cups

- [ ] 1 ½ cups all-purpose flour
- [ ] ½ cup powdered sugar
- [ ] ¼ teaspoon salt
- [ ] ¾ cup unsalted butter, cold and cubed
- [ ] 1 large egg yolk

Lemon Curd Filling

- [ ] ½ cup fresh lemon juice
- [ ] 2 tablespoons lemon zest
- [ ] ¾ cup granulated sugar
- [ ] 3 large egg yolks
- [ ] 4 tablespoons unsalted butter, softened

Instructions

1. In a bowl, whisk flour, powdered sugar, and salt. Add cold butter and rub together until the mixture resembles coarse crumbs.
2. Stir in the egg yolk until the dough comes together. Form into a disk, wrap in plastic, and chill for 15 minutes.
3. Preheat oven to 350°F (175°C). Roll the dough thin, cut circles, and press into a mini muffin tin. Bake 10–12 minutes until lightly golden.
4. Meanwhile, whisk lemon juice, zest, sugar, and yolks in a saucepan over medium heat. Cook, stirring constantly, until thickened, about 5 minutes.
5. Remove from heat, whisk in butter until smooth. Let cool slightly, then spoon into the baked cookie cups.
6. Dust with powdered sugar and serve. Store any leftovers in the fridge.

Nutrition per serving

250 kcal	3 g	28 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-bake the cookie shells; they should stay pale and tender.
- Allow the curd to cool a little before filling to avoid softening the shells.
- A light dusting of powdered sugar adds a subtle sweet finish.