

# Mini Magic Lemon Custard Pies

## with a Tender Crust



### Ingredients:

- 1 cup whole milk
- 2 large eggs
- 1/2 cup granulated sugar
- 1/4 cup all-purpose flour
- 1/4 cup unsalted butter, melted
- 1/4 cup freshly squeezed lemon juice
- 1 tsp lemon zest
- 1/2 tsp vanilla extract
- Pinch of salt
- Powdered sugar, for dusting (optional)

Prep 10 min | Cook: 22 min | Servings: 12 mini pies

### Instructions:

Preheat oven to 350°F (175°C). Grease a mini muffin tin or line with paper cups.

In a blender or mixing bowl, combine milk, eggs, sugar, flour, melted butter, lemon juice, zest, vanilla, and salt. Blend or whisk until completely smooth.

Pour the mixture evenly into the mini muffin cups, filling each about 3/4 full.

Bake for 20–24 minutes, or until the tops are lightly golden and the centers are set.

Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Dust with powdered sugar before serving, if desired.