Lemon Meringue Tea Cakes

Ingredients

- 1 box lemon cake mix
- 8 oz whipped topping
- 1 egg white
- 1 cup egg whites
- 2 cups milk
- 2 pkgs 3.4 oz lemon pudding mix
- 2 tbsp sugar
- 1/2 tsp cream of tarter
- 1 lemon zested

Summary

Yield: 24
Source: Semi Homemade
Prep Time: 45 minutes
Category: Cakes
Cuisine: American
Tags: lemon, cake mix, pudding mix, whipped topping, egg whites

Instructions

Preheat oven to 350 degrees F.

Mix the cake mix with the container of cool whip and add 1 egg white. Spray a muffin tin with nonstick spray. Scoop 1 tablespoon of mixture into each tin. Flour your hands or the back of a spoon and press dough, flattening it like a pie crust. Bake for 8 minutes. Remove from oven and allow to cool before removing from pan.

Mix the 2 cups of milk with the 2 packages of pudding mix. Mixture should be thick.

Add 1 tablespoon of pudding mix on top of each cake and spread.

Raise temperature of oven to 425 degrees F.

Beat the remaining 1 cup of egg whites until soft peaks form, then add sugar and cream of tartar. Mix until stiff peaks form. Fold in the zest of 1 lemon. Spread or pipe 1 tablespoon of meringue on top of each cake. Cover the top completely. Bake at 425 degrees F until tips are slightly golden, about 3 minutes.

Read more at: http://www.foodnetwork.com/recipes/beks-lemon-meringue-tea-cakes-recipe.html?oc=linkback