

# Portuguese Egg Tarts

Yield: 10 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-portuguese-egg-tarts>

## Ingredients:

- 1 box Betty Crocker Pie Crust Mix Net Wt 11 Oz or 1 frozen and rolled Pillsbury 9-inch pie crust
- 3 tablespoons melted butter
- 1/3 cup cold water
- 4 egg yolks
- 1/3 cup sugar or slightly less if you don't like your Portuguese egg tarts too sweet
- 1/3 cup heavy whipping cream
- 1/3 cup milk
- 3 drops vanilla extract

## Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 105 milligrams
4. Fat: 8 grams
5. Protein: 2 grams
6. SaturatedFat: 5 grams
7. Sodium: 35 milligrams
8. Sugar: 7 grams

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