

Maple Mini Tarts

Publix Thanksgiving

Publix Aprons

Servings: 18

*1 (15 ounce) ready-to-bake rolled
piecrust*

1/2 cup pure maple syrup

1/2 cup brown sugar

1/2 cup unsalted butter, melted

2 large eggs, beaten

1 tablespoon flour

1/2 teaspoon Kosher salt

2 teaspoons vanilla extract

1 teaspoon apple cider vinegar

18 pecan halves (optional)

Preparation Time: 20 minutes

Preheat the oven to 450 degrees.

Unroll the piecrust onto a work surface. Cut nine circles from each crust with a three-inch cookie/biscuit cutter (You will have eighteen circles). From the remaininmg dough, cut stars (or your favorite fall shape) with a small cookie cutter.

Place the circles in the cups of a regular-size muffin pan. Chill until ready to be filled.

In a bowl, combine the syrup, brown sugar, butter, eggs, flour, salt, vanilla and vinegar until blended. Spoon the filling into the circles.

Top each circle with a pecan or dough cut-out star, if desired.

Bake the tarts for 10 to 12 minutes or until golden and inflated.

Serve warm or chilled.

Per Serving (excluding unknown items): 72 Calories; 6g Fat (70.8% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 37mg Cholesterol; 62mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.