


Chef Carol D's Fall Mini Pumpkin Tarts

Ingredients:

- 1 package refrigerated pie crusts
- 1 teaspoon unsalted butter, divided
- ½ cup brown sugar
- 1 large egg
- 15 ounce can pumpkin puree
- ¼ cup milk
- 1 ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- ¼ teaspoon salt
- 1 ½ tablespoons chopped pecans



Directions:

Take pie crusts out of box, keeping them in packaging until they are room temperature. Grease 2 muffin pans with butter and set aside. Preheat oven to 425°F,

Using mixer, beat brown sugar and egg, then add pumpkin, milk, cinnamon, nutmeg, allspice and salt and mix until all is combined. Set aside.

Once pastry is room temperature, unroll and lay flat. Using a 3 inch round cookie cutter, cut out circles, saving scraps from each crust. Reroll leftover dough and cut more circles.

Lay pastry circles on the bottom of the muffin pans. Divide filling into cups, then sprinkle with chopped pecans.

Put tarts into preheated oven; after 15 minutes, turn oven temperature down to 350°F and bake 25 – 30 minutes more. Tarts are done when knife inserted into pumpkin comes out clean; remove from oven and cool on a rack.

Makes 24 tarts