

MINI PUMPKIN TARTS



Ingredients

- 4 oz. cream cheese, room temperature
- 1/4 cup sugar
- 1/2 cup canned pumpkin
- 1 egg
- 1/2 tsp vanilla
- 1/4 tsp cinnamon
- 1/8 tsp nutmeg
- 1/8 tsp ginger
- 1/8 tsp cloves
- 1/4 recipe Perfect Pie crust



Cooking Instructions

- Preheat the oven to 350 degrees.
- Beat the cream cheese with a hand mixer until well creamed.
- Add the sugar, pumpkin and egg and beat until combined.
- Add the cinnamon, nutmeg, ginger and cloves and beat again until smooth.
- Fill a quart size ziplock bag with the pumpkin mixture.
- Roll out the pie crust on a floured surface or between two sheets of wax paper.
- Using a small round cookie cutter or a small drinking cup, cut out 10 circles.
- Gently fit the circles into a mini muffin pan that has been sprayed with cooking spray. Pinch one side of the crust to look like a stem.
- Snip the corner off the bag of pumpkin mixture and pipe the filling into each cup.
- Bake at 350 degrees for 12 - 14 minutes. Allow to cool before removing from the pan.