



APPLE CRANBERRY TARTS

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These Apple Cranberry Tarts are a tart-tastic treat that's berry hard to resist! Flaky pastry holds a core-geous mix of sweet apples and tangy cranberries, perfectly spiced and baked to golden perfection. Whether it's for dessert or a festive snack, these little bites are sure to crumble hearts and leave everyone cran-ving more!



Photo Credit: Joy Bauer

Ingredients

CRUST:

1 cup whole wheat pastry or whole wheat-white flour plus 1 tablespoon, divided
½ cup sugar
¼ cup unsalted butter
2 tablespoons canola oil
1 tablespoon unsweetened almond milk
½ teaspoon vanilla extract
⅓ cup toasted, chopped pecans (or walnuts)

FILLING:

1 cup cranberries (fresh or frozen)
½ tablespoon butter
2 Granny Smith apples, diced small
1 tablespoon orange juice
2 tablespoons plus 1 teaspoon sugar, divided
½ teaspoon cinnamon

Directions found on the back

*Recipe adapted and photo credit from
Joy Bauer*



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Directions

Crust:

1. Preheat oven to 350° F
2. Spray a mini muffin tin well with oil spray, and lightly sprinkle 1 tablespoon flour among the 24 tins (this will make it easier to pop crust out later).
3. In a medium bowl, mix sugar, butter, oil, milk and vanilla extract with a hand mixer. Once well combined (after about 1 minute), add flour and pecans. Mix again thoroughly (but do not over-work).
4. Divide dough evenly among 24 muffin cups and press down and up the sides of each tin to form a cup-like shape.
5. Bake for 15 minutes.
6. Remove tin from oven, and immediately use the back end of a spatula to press each crust down (they puff up a little while baking—this deepens the hole so filling can go in).
7. Allow crust to cool 5 minutes before carefully popping it out of the muffin tin.

Filling:

1. Chop cranberries in a food processor and set aside.
2. Add butter to skillet on medium heat. Add apple, orange juice, 2 tablespoons sugar, and cinnamon to skillet and mix well. Cook 5 minutes, then place apple mixture in a bowl and set aside.
3. Pour any juice from the apple mixture back into pan, and add cranberries plus 1 teaspoon of sugar. Mix well and cook 5 minutes.
4. Combine apple mixture and cranberries.

Assembly

1. Distribute apple-cranberry mixture evenly into cups. Top with optional whipped cream and nuts before serving.