



DESCRIPTION

Cranberries aren't just for sauce anymore! Learn how to make some tasty tarts this Thanksgiving.

INGREDIENTS

- 1 stick of unsalted butter – softened
- 3 oz cream cheese - softened
- 1 cup flour
- 3/4 cup plus 1 tbsp sugar
- 2 cup cranberries
- 1/2 cup chopped pecans
- 1 egg
- 1 tsp vanilla extract

TOOLS

- food processor
- 2 forks
- muffin tins
- small bowl
- spoon
- knife

DIRECTIONS

1. In a food processor (or using 2 forks), combine 1 stick softened unsalted butter, 3 ounces softened cream cheese, 1 cup flour and 1 tbsp sugar.
2. Process until mixture becomes a ball of dough.
3. Scoop dough into a small bowl.
4. Scoop dough into mini (or regular) muffin tins.
5. Press into the center of each ball of dough with the back of spoon, your fingers, or a small press (with flour added) to form a cup.
6. Crack an egg into a small bowl.
7. In the food processor, combine 1/2 cup chopped pecans, 1 egg, 3/4 cup sugar and 1 tsp vanilla and process until well blended.
8. Pulse it a few times until the pecans are very finely chopped and you have a thick liquid mixture.
9. Pour pecan mixture into a small bowl.
10. Place 3 cranberries into each little cup.
11. Place a small spoonful of pecan mixture on top of cranberries.
12. Bake in a preheated 350 degree oven for 20-25 minutes.

Did you know there's a free web video for this activity with step-by-step instructions?
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COOKING

MINI CRANBERRY TARTS

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13. You want to make sure you take tarts out immediately after they're out of the oven to prevent sticking.
14. Take them out by running a knife around each cup. Cool on rack for 15 minutes.

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